



MERLOT CENTRAL 2014

This wine has aromas of cherries, plums and cherries. It also has notes of spices and nuts such as almonds and walnuts. The palate is a wine with soft tannins that complement well with its balanced acidity and volume it has.

WINEGROWING

Varietal composition: 100% Merlot
Harvest Year: 2014
Appellation: Central Valley
Year in which vineyards were planted: 1993
Yield: 11 tons/ha
Month of harvest: March

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 72 hours at 10°C, pre-fermentation, and post fermentation maceration for 10 days to extract volume and density.

Fermentation: 10 days, starting at low temperatures up to 24°C, in order to preserve the fruit character and avoid the tannin over extraction.

Malolactic fermentation: yes

Ageing: At least 10 months in stainless steel containers before first bottling. Contact with American and French oak for 2 months.

ANALYTICAL INFORMATION

Composition: 100% Merlot
Alcohol (% vol.): 13
Ph: 3.62
Total acidity (exp. in gr/Lt of Tartaric Acid): 5
Residual Sugar (gr/Lt): 3,5