

VALDIVIESO

SINGLE VINEYARD MERLOT

APELLATION D.O Sagrada Familia, Valle de Curicó

VARIETY Merlot 100%

VINEYARD

Merlot was sourced from the 'La Primavera Vineyard', in Sagrada Familia, Lontue Valley. Vineyards are planted on a free draining gravel clay loam, located on the slopes of the hill in a sheltered warm zone of the valley. These conditions allows for exceptional ripeness, soft tannins and flavour to develop.

HARVEST

Hand Picked. Second week of April

VINIFICATION

- Careful hand selection.
- Bunches were gently de-stemmed.
- There was cold macerated for 48 hours before being inoculated with yeast.
- Fermentation was in stainless steel tanks and lasts between 7 to 10 days.
- During fermentation the must was pumped over the skin cap three times a day.
- There was post-fermentation maceration on skins 5 days, before pressing.
- The wine was aged for 12 months in French (100%) oak barrels of which 35% were new barrels

TASTING NOTES

Brilliant and Intense dark red. An intense aromatic profile of dark fruits, cherries, plums and hints of raisins. Oak spices with very good integration. Smooth and supple with silky tannins. Full bodied and flavoured with a long pleasing finish.

Ageing Recommendations: Enjoy the concentration now or cellar for up to 7 years.

SERVICE AND FOOD PAIRING

Valdivieso Single Vineyard Merlot pairs very well with tasty white meats such as turkey or duck served with spicy sauces. Game birds are a good accompaniment too. Serve at 17°C.

