

VARIETY MERLOT 100%

APELLATION

D.O. CURICO VALLEY

HARVEST

Hand picked. Fourth week of March and first week of April

VINEYARD

The vineyards are located in the Curicó Valley. The character of these vines is clearly reflected in the wine with the flavours and textures which it shows.

VINIFICATION

- ·Careful hand selection.
- •Bunches were gently de-stemmed.
- •Fermentation is realized in stainless steel tanks for 7-10 days.
- •During fermentation the skins cap is pushed by hand three times a day.
- The wine was aged for 6 months in French (100%) oak barrels.

TASTING NOTES

Intense dark red with violet hues.

Dark fruits, cherries, plums, and spicy notes.

Enters the pallet with a strong fruit attack. The pallet is elegant and smooth, full of flavour and texture.

Ageing Recommendations: To enjoy its freshness young now or cellar for up to 4 years.

SERVICE AND FOOD PAIRING

Ideal accompanied by pasta, stews, white meat with mild spices or grilled fish. Serve at 16°C .

