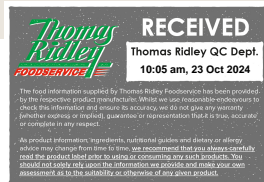


MERLOT

TERROIR DE FAMILIA RESERVA

2022 VINTAGE, VIÑEDO DE LOS ANDES



GRAPE VARIETIES

100% Merlot

HARVEST DATE

April 16-25 2022

ANALYSIS

Alcohol	13,7%
pH	3,54
Residual sugar	2,5 g/l
Total acidity	5,2 g/l

VINEYARD OF ORIGIN

Colchagua Andes, Chile.

VINEYARD DESCRIPTION

The Colchagua valley is located in the O'Higgins region, in the center of Chile. This region is a pioneer in the promotion of wines of origin (appellation) and was the first to create its own tourist wine route. Situated in the cradle of our traditions, the Colchagua valley is known for producing premium wines and has been the valley that received the most accolades in international wine competitions in the last few years. In general terms, the Colchagua valley consists of a sector of hills at the feet of the Andes with influence from this mountain range, a central or flat zone, as well as a coastal zone with a predominant influence from the Pacific Ocean.

SOIL AND CLIMATE

The soil profiles consist of fine sand over old alluvial substrates, with the latter composed of small and medium sized rocks, as well as a significant amount of decomposed rock. Medium-low depth permits good drainage. Medium-low organic content. Temperate Mediterranean climate. Dry summers with moderate maximum daily temperatures and cold, discreetly rainy winters. Average summer temperatures oscillate between 12 °C and 27 °C. Average annual rainfall is 700 mm.

WINEMAKING

Manual grape cluster selection prior to destemming. Cold maceration of grapes for 6 days at 7°C before alcoholic fermentation. Alcoholic fermentation takes place in stainless steel tanks for 10 days, at a temperature of 23 - 25 °C. Post-ferment maceration on the grape skins for 7 days prior to draining, pressing and malolactic fermentation.

AGING

70% in 2nd and 3rd fill oak barrels.

30% aged in stainless steel tanks.

6 to 8 months.

Minimum 4 months in bottle prior to market release.

TASTING NOTE

Ruby red with aromas of blackberries, blueberries, black plums, menthol, roasted coffee, cloves and roses. On the palate it is of medium-high acidity, ripe and abundant tannins, shows ripe black fruit, hints of menthol and a medium finish on the palate.

FOOD PAIRING

Accompany with pork fillet on corn pastry.

SERVING TEMPERATURE

Serve between 15 and 16°C.

AGING POTENTIAL

Drink now or cellar for up to 5 years.

Contains Sulphites
Vegetarian