



## *Merlot Varietal 2025*

### **Appellation**

---

Valle Central

### **Origins and Vinification**

---

The Merlot is predominantly sourced from selected vineyards in the Rapel Valley, which is renowned for its ability to produce soft sweet red wines. We also sourced some fruit from the Curico, Maule and Aconcagua Valleys because these valleys produce fruit with lifted fruit profiles, which add another dimension to the final wine.

### **Harvest**

---

March 15th to April 10th.

### **Vinification**

---

**Winemaking Process:** After selection bunches were gently de-stemmed. Fermentation was in stainless steel tanks and lasts between 7 to 10 days. During fermentation the fermenting juice was pumped over the skin cap three times a day. The wine went to another stainless steel tank, and underwent natural malolactic fermentation

### **Tasting Notes**

---

**Colour:** Dark violet colour with redish tones

**Nose:** Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy nuances.

**Palate:** Mouthfilling and smooth, with ripe sweet fruit flavours of plums and currants. The structure is generous, smooth and long..

### **Analysis**

---

**Alcohol:** 12,5%

**Ageing:** 4 months in stainless steel tanks. French and American Oak contact for 60 days

**Ageing potential:** 4 years

### **Service and Food Pairing**

---

Enjoy with pastas, stews, white meat with soft spices or grilled fish with sauce. Serve at 16°.