



Pionero

Merlot 2010

Vineyards

The fruit comes from vineyards in the Rapel Valley. There is a predominance of alluvial, gravel and laterite soils in most of the best vineyards, with some soils with a sandy profile in other zones. A wide range of strategies and techniques are used in managing the canopy, all with the aim of maximising the amount of sunlight in the fruit-ripening zone. The preferred technique consists of placing the shoots vertically, which improves their exposure to the sun's rays, enhancing the development of the fruit's flavour. Irrigation is applied in a controlled fashion to maintain the balanced growth of the vine and achieve a constant rate of ripening.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. The stalks are removed and the grapes are then crushed, leaving a high percentage of them whole. Then the must undergoes a pre-fermentative maceration in the cold for 4 to 7 days, to achieve greater extraction of aromas. Fermentation takes about 15 days, and is carried out by inoculating selected yeasts into the skins and juice and pumping them over to extract the colour and flavours found in the grape skins. The fermentation temperature is regulated between 26 and 28°C, in order to preserve the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. The wine is stored in stainless steel tanks, and in casks, for a few months prior to bottling.

Tasting Notes

Colour: an intense violet-red wine with purple highlights.

Aroma: reminiscent of forest fruits such as blackberries, myrtle and sarsaparilla, with additional slight hints of sawn wood and fresh herbs.

Flavour: fruity combined with an attractive sweet sensation of vanilla, cloves and chocolate. It has great body, though very smooth and gentle, with long persistence.

Serving

T°: Serve between 16 and 18° C.

Suggestions

Match food: italian cuisine, sweetcorn pie, stews, lean meats, white meats and poultry.

Rapel Valley



Match food



Spaghetti

Analysis

Alcohol:	14%
pH:	3.37
Total Acidity:	3.68 g/lt.
Residual Sugar:	2.14 g/lt.