



## RESERVA

### Merlot 2009

#### Vineyards

The fruit comes from the Fundo Belén in Casablanca. Its soils are deep with a medium to heavy texture. In the case of the hillsides, these are typically loamy clay. The vineyard has a difference in levels from 274 metres in the low sector to 385 metres in the high sector. The climatic conditions are characterised by a cold winter, with an average maximum of 15°C and minimum of 2°C. During the summer there is a very wide range of temperature, with an average minimum of 9°C and a maximum of 30°C. There are also considerable differences in temperature between the slopes and the flat sector. The planting design is one of high density. This concept claims that there is a close relationship between the planting density and the quality of the grape. This is why we have concentrated on developing high-density plantations which are unique in Chile, in order to produce wines of exceptional quality in each of the segments.

#### Vinification

The grapes are harvested manually to ensure the quality of the processes. Once crushed, they undergo low-temperature maceration for a few days prior to fermentation to obtain fruity aromas and intense colours. The average fermentation temperature is between 26°C and 28°C, to extract gentle tannins. The wine is then stored in oak barrels for 12 months to allow it to age.

#### Tasting Notes

**Colour:** with touches of purple and violet.

**Aroma:** of dried fruit, blackberries, chocolate and pepper with fresh notes that are truly delightful.

**Flavour:** it has a silken medium body, maintaining its freshness. With sweet vanilla flavours, it is a delightful wine with good persistence.

#### Serving

**Tº:** Serve at 16° C.

#### Suggestions

**Match food:** A great accompaniment for white cheese, antipasto, pasta, cream soups and casserole meats such as chicken and pork.

#### Casablanca Valley



#### Match food



Pasta

#### Analysis

Alcohol:	14.4%
pH:	3.32
Total Acidity:	4.10 g/l.
Residual Sugar:	2.69 g/l.