

PIONERO

RESERVA



Merlot 2017

MAULE VALLEY

Vineyards The vineyards are planted on soil that is predominantly medium-fertility clay and loamy sand. The vines are trained on vertical espaliers and pruned using spurred cordons. Trickle irrigation is used to control the maturity of the grapes correctly. Harvesting is carried out in mid-to-late March.

Vinification Once the grapes are harvested they are crushed, leaving approximately 20% of the grapes whole; they are then subjected to pre-fermentative maceration for 3 days at low temperatures to extract more aromas. Fermentation takes about 15 days with selected yeasts; gentle pump-overs are carried out each day to extract the colour and structure of the wine. The fermentation temperature is regulated at between 25° and 26° C to preserve the freshness of the fruit. Later, malolactic fermentation takes place naturally. The wine is kept in stainless steel tanks and 25% of it is aged in fourth and fifth-use barrels for six months, until bottling.

Tasting Notes

Colour: violet red, with touches of purple.

Aroma: black fruits recalling blackberries, fresh herbs, and spices such as cinnamon.

Flavour: fruity with attractive notes of vanilla, cloves, and chocolate. Medium bodied and juicy with fine tannins, fresh acidity, and a long finish.

Serving Suggestions

Food Pairing: pastas in general, pastel de choclo (corn and meat pie), stews, lean red and white meats.

T°: 16° C.

Analysis

Alcohol: 13%

pH: 3.47

Total Acidity: 5.36 g/l

Residual Sugar: 4.54 g/l

