



Gran Reserva Merlot

VINTAGE	2012
VARIETY	Merlot
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Colluvial and sandy clay loam
PLANTED	2005
PLANTING MATERIAL	Clone 181 on SO4 and 33-09
TRAINING SYSTEM	Bilateral cordon trained
MESOCIMATE	The Merlot is grown in El Peral, the fresher area in the farm, under the influence of coastal winds
HARVEST	20 March. By hand, early morning, to benefit from lower temperatures, in 12-14 kg containers
YIELD	8.000 kg/ha, 2,5 kg/vine
WINEMAKING	Manual selection before and after destemming, on a vibrating table. 6-day cold maceration. Alcoholic fermentation in 130 hL stainless steel tanks, in a controlled temperature between 25 and 28°C, for 10 days. Malolactic fermentation within the tank.
AGING	12 months in French oak
BLEND	100% Merlot
pH	3,7
ALCOHOL	14,5
BOTTLE FEATURES	Low conical Bordeaux. Ecological, lightweight
BOTTLE CLOSURE	Natural cork
PRODUCTION	6.400 bottles (750 cc)
SHELF LIFE	8-10 years
SERVING TEMPERATURE	16-17°C
FOOD PAIRINGS	This Merlot pairs perfectly any pasta prepared with cream and cheese and, surely, humitas (wrapped corn dough) with Chilean salad, or very creamy beans with mazamorra (corn porridge).
TASTING NOTES	
	Appearance Intense carmine red
	Nose Delicate notes of honey and jam reminding blackberry, strawberry and raspberry. Sweet spicy and soft toasty notes intertwined also appear.
	Palate Easy attack, round and silky tannins that slightly embrace the palate. It is elegant, with a medium to low acidity, presenting a long and delightful finish.