



ESTATE COLLECTION RESERVA MERLOT 2012

VITICULTURE

Vineyard: The grapes come from different Merlot vineyards in the Colchagua Valley and have an average age of 12 years.

Soil: Of alluvial origin with sandy-clay texture, good drainage, and moderate fertility.

Climate: The 2012 vintage was influenced by the “La Niña” phenomenon, which produced a decrease in oceanic temperatures, which in turn resulted in lower precipitation and higher temperatures. The spring of 2011–2012 presented normal temperatures and was frost-free. Temperatures later increased and were very high in February and March and remained so through late April and early May. The wines are concentrated and have silky tannins, good color, and high fruit intensity.

Vineyard Management: The vineyard was planted to a density of 4,167 plants/hectare, and the vines are trellised to low vertical shoot position and double guyot pruned. Vine shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase ventilation to the grapes and exposure to the morning sun.

VINIFICATION

Variety: Merlot 91%, Syrah 6%, Malbec 3%.

Harvest: The Merlot grapes were hand picked March 19–24, the Malbec, April 2–4, and the Syrah, April 2–5, 2012.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day cold soak. Alcoholic fermentation took place with selected yeasts at 24°–25°C with just 2 pumpovers per day for a gentle extraction. The process ended with a post-fermentation maceration of approximately 2 weeks. Malolactic fermentation occurred naturally. Approximately 25% of the wine was aged in oak barrels and the rest in stainless steel and concrete tanks. Once the different components were blended, the wine was lightly filtered and bottled.

Oak Treatment: Approximately 20% of the blend was aged for 5 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.2 % vol.

pH: 3.6

Total Acidity: 5.1 g/L

Residual Sugar: 3.1 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Ruby red in color with a violet hue. The nose presents fruity aromas of berries, cherries, and strawberries, along with a subtle spicy note and accompanied by a light touch of vanilla and chocolate from the oak aging. The well-structured palate is nicely rounded, fresh, and medium-bodied with very silky tannins and a persistent finish.

AGING POTENTIAL

Drink now or age up to 4 years.