



ESTATE COLLECTION RESERVA MERLOT 2014

VITICULTURE

Vineyard: The grapes for this wine come from different Merlot vineyards in the Colchagua Valley with an average age of 15 years.

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

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as a decrease in yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Vineyard Management: The plantation density is 4,167 plants/hectare, and the vines are trellised to low vertical shoot position and double guyot pruned. Shoot tips are trimmed in spring and early summer, and leaves are manually pulled in early March to increase ventilation and the exposure of the grapes to the sun.

VINIFICATION

Variety: Merlot 91%, Syrah 4%, Cabernet Sauvignon 3%, Malbec 2%.

Harvest: The Merlot grapes were picked between March 18 and April 5, 2014

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank. Alcoholic fermentation took place with selected yeasts at 24°–25°C with light extraction through just 2 pumpovers per day. Malolactic fermentation occurred normally. Approximately 25% of the wine was aged in oak barrels and the rest remained in cement and stainless steel tanks. The various components were later blended, lightly filtered, and bottled.

Oak: Approximately 25% of the blend was aged for 6 months in previously used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.64

Total Acidity: 5.1g/L

Residual Sugar: 2.2g/L

Volatile Acidity: 0.46g/L

TASTING NOTES

Intense cherry red in color with aromas of fresh red fruits such as cherries along with a subtle note of herbs and spices that lend complexity. The palate is fresh and fruity with medium structure and friendly tannins that lead to a pleasing and well-balanced finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.