



RESERVA ESTATE COLLECTION MERLOT 2015

VITICULTURE

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

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

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are fresh and fruity with interesting palates.

Vineyard Management: The vineyards are planted to a density of 4,167 plants/hectare. The vines are trained to low vertical shoot position and double guyot pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and morning sun for the grapes.

VINIFICATION

Variety: 94% Merlot, 4% Syrah, 2% Cabernet Sauvignon

Harvest: the Merlot grapes were picked April 10–15, the Syrah on March 17–21, and the Cabernet Sauvignon on April 7–11.

Vinification techniques: The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at 24°–26°C with light extraction and just 4 pumpovers per day, ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels, and the rest was held in stainless steel and concrete tanks. After the different components were blended, the wine was lightly filtered and bottled.

Oak: Approximately 20% of the blend was aged for 6 months in previously used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.58

Total Acidity: 4.9 g/L

Residual Sugar: 3.2 g/L

Volatile Acidity: 0.43g/L

TASTING NOTES

Cherry red in color with intense aromas of spices and herbs such as thyme and bay leaf along with abundant ripe red fruits. The palate is juicy, medium bodied, and very well balanced.

AGING POTENTIAL

Drink now or hold up to 4 years.