



## RESERVA ESTATE COLLECTION MERLOT 2018

### VITICULTURE

**Vineyard:** The grapes for this wine come from different Merlot vineyards in the Colchagua Valley with an average age of 18 years.

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

**Climate:** The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The red grapes benefited from moderate temperatures without the extremes of the previous season. January had an average maximum temperature of 28°C, and good temperatures in March and April allowed the grapes to reach good maturity with well-ripened skins and seeds, normal sugar levels, and higher natural acidity. Harvest was approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity.

**Vineyard Management:** All of the vines are trellised to low vertical shoot position and cane or 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 98%, Malbec 2%.

**Harvest:** The grapes were harvested during the first week of April.

**Vinification techniques:** techniques: The grapes were destemmed and crushed into a stainless steel tank. Alcoholic fermentation took place with selected yeasts at 24°–26°C with light extraction through just 4 pump overs per day and ending with a post-fermentation maceration for approximately 1 week. Malolactic fermentation occurred normally. Approximately 20% of the wine was aged in oak barrels, and the rest remained in stainless steel and cement tanks. The different components were later blended, lightly filtered, and bottled.

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

### LABORATORY ANALYSIS

**Alcohol:** 14% vol.

**pH:** 3.73

**Total Acidity:** 4.95 g/L

**Residual Sugar:** 2,82 g/L

**Volatile Acidity:** 0.64 /L

### TASTING NOTES

Violet red in color with an abundance of fresh red fruit aromas and plums, black cherries, and blackcurrants on the nose. The palate presents medium body, round, well-balanced tannins, and a long, pleasing finish.

### AGING POTENTIAL

Drink now or cellar for up to 4 years.