



## ESTATE COLLECTION RESERVA MERLOT 2013

### VITICULTURE

**Vineyard:** The grapes come from different Merlot vineyards in the Colchagua Valley with an average age of 13 years.

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

**Climate:** The 2012–2013 season began with a cold and relatively rainy spring that delayed the onset of budbreak and the subsequent phenological stages of the grapes. It was a damp season, which caused slower and later ripening. Good temperatures in March and April allowed the skins and seeds of the red grapes to ripen well with rather low sugar levels and higher natural acidity, despite being harvested 7–10 days later than normal. The wines are very fresh and fruity with good color and natural acidity and alcohol levels approximately 1° lower than usual.

**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. Shoots are tipped in the spring and early summer, and leaves are pulled manually in early March to increase canopy ventilation and to allow the grapes better solar exposure on the morning side of the vine.

### VINIFICATION:

**Variety:** Merlot 89%, Syrah 5%, Cabernet Sauvignon 4%, Tempranillo 2%.

**Harvest:** The Merlot grapes were hand picked on March 25, the Syrah on April 8–13, the Cabernet Sauvignon on April 24–May 4, and the Tempranillo on April 15.

**Vinification techniques:** the grapes were destemmed and crushed into a stainless steel tank for a 3-day cold soak. Alcoholic fermentation followed with selected yeasts at 24°–25°C with light extraction through just 2 pumpovers per day and ending with a post-fermentation maceration for approximately 1 week. Malolactic fermentation followed naturally. Approximately 25% of this wine was aged in oak barrels and the rest remained in cement and stainless steel tanks. After the final blend was made, the wine was lightly filtered and bottled.

**Oak:** approximately 25% of the blend was aged for 5 months in previously used French oak barrels.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.6

Total Acidity: 4.9 g/L

Residual Sugar: 2.1g/L

Volatile Acidity: 0.44 g/L

### TASTING NOTES

Violet-red in color. The nose is fresh and fruity with aromas of cherries, black currant, and sweet spices that mingle with a subtle note of chocolate and blonde tobacco. The fresh and fruity palate is nicely balanced with moderate structure with well-rounded tannins.

### AGING POTENTIAL

Drink now or age up to 4 years.