



RESERVA ESTATE COLLECTION MERLOT 2020

VITICULTURE

Vineyard: From different Merlot vineyards in the Colchagua Valley with an average age of 19 years.

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

Climate: The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

Vineyard Management: All of the vines are trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and light for the grapes.

VINIFICATION

Variety: Merlot 96%, Malbec 4%.

Harvest: The grapes were harvested the FIRST week of March.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank. Alcoholic fermentation took place with selected yeasts at 25–28°C with light extraction through just 4 pump overs per day. Malolactic fermentation took place naturally, and 15% of the wine then aged in French oak barrels, with the remaining 80% of the wine remaining in stainless steel and concrete. After the final blend, the wine was lightly filtered and bottled.

Oak: Approximately 15% of the wine aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14 % vol.

pH: 3.66

Total Acidity: 3.2 g/L

Residual Sugar: 2,4 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Red with glints of violet. On the nose the aromas are primarily of fresh fruit predominated by cherry, complimented by a subtle note of walnut. On the palate the wine has medium body, smooth tannins, and good balance that gives way to a long finish with a fruity aftertaste.

AGING POTENTIAL

Drink now or cellar up to 4 years

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TASTING VIDEO