



RESERVA ESTATE COLLECTION MERLOT 2021

VITICULTURE

Vineyard: The grapes come from different Merlot vineyards in the Colchagua Valley, averaging 19 years of age.

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

Climate: The 2020–2021 season began with one of the rainiest winters of the last few years, where the amount of precipitation reached 600mm during the winter months and into early spring, allowing us to postpone irrigation for 2 months on average. Thanks to this, the vineyards began their phenological cycle with a good level of moisture in the soil, avoiding the risk of stress in the plants. Winter had moderate temperatures, a trend that continued through mid-spring, causing a delay in budbreak. Summer had an important precipitation event at the end of January, which brought about lower temperatures during the weeks following the rain, once again delaying the ripening of the grapes. Finally in March and April we saw perfect weather conditions for the end of the ripening period, allowing us to obtain wines with great natural acidity, good concentration, and silky tannins.

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 sun exposure in the mornings for the grapes.

VINIFICATION

Variety: Merlot 95 %, Malbec 5%.

Harvest: The grapes were harvested during the third week of March, 2021.

Vinification: The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at temperatures between 25–28 °C. During fermentation the extraction was moderate, with just 4 short pump-overs per day. Malolactic fermentation took place naturally. Approximately 20% of the wine aged in French oak barrels, while the remainder aged in stainless steel and concrete tanks. After the final blend was complete, the wine was lightly filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 14.0 % vol.

pH: 3.51

Total Acidity: 3.28 g/L

Residual Sugar: 2.76 g/L

Volatile Acidity: 0.42 g/L

TASTING NOTES

A lively red color with glints of violet. The nose shows aromas of fresh red fruit including cherry, accompanied by a spiced note. The palate shows smooth, rounded tannins that add balanced and lead to a long, fruity finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years



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TASTING VIDEO

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