

**RESERVA ESTATE COLLECTION MERLOT 2022**

**VITICULTURE**

**Vineyard:** The grapes come from different Merlot vineyards in the Colchagua Valley, averaging 20 years of age.

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

**Climate:** The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and 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 sun exposure in the mornings for the grapes.

**VINIFICATION**

**Variety:** Merlot 96 %, Malbec 4%.

**Harvest:** The grapes were harvested during the last week of March 2022.

**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: 13.5 % vol.

pH: 3.51

Total Acidity: 3.48 g/L

Residual Sugar: 3.39 g/L

Volatile Acidity: 0.49 g/L

**TASTING NOTES**

With an intense red color and glints of violet. The nose shows aromas of red fruit such as tart cherry, accompanied by a subtle note of dried tobacco. The palate reveals a fresh and balanced wine with smooth, vertical tannins that lead to a long, fruity finish.

**AGING POTENTIAL**

Drink now or cellar for up to 4 years

