



RESERVA MERLOT 2023

VITICULTURE

Vineyard: Sourced from different Merlot vineyards located in the Colchagua Valley, with an average vine age of 20 years.

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

Climate: The 2022–2023 season began with a winter marked by moderate rainfall, which increased throughout the period, reaching approximately 380 mm by early spring. These rains were important in replenishing soil water reserves, allowing us to delay the first irrigations compared to the previous season. The accumulated rainfall, together with early irrigation, enabled the vineyards to begin their phenological cycle with adequate soil moisture, thus avoiding plant stress. Early winter temperatures were mild, a trend that continued into early spring, resulting in later bud break compared to previous years. Summer began with lower-than-average temperatures; however, heatwaves reaching up to 37°C occurred during the season, accelerating grape development. Finally, March and April were characterized by high temperatures, leading to earlier ripening of later varieties and earlier harvests. All of the above is reflected in fresh wines with great natural acidity, excellent concentration, and balance.

Vineyard management: All vineyards are trained on low trellis systems. Pruning is carried out using cane (Guyot) or double Guyot. Shoot trimming is performed in spring and early summer. Manual leaf removal takes place in early March to increase grape exposure and ventilation.

VINIFICATION

Variety: Merlot 95%, Syrah 5%

Harvest: Grapes were harvested during the last week of March 2023.

Winemaking techniques: Grapes were destemmed and crushed into stainless steel and concrete tanks, where fermentation took place at temperatures between 25°C and 28°C. Moderate extraction was carried out, with only four short pump-overs per day. This was followed by natural malolactic fermentation. Approximately 20% of the wine was aged in oak barrels, while the remaining portion was kept in stainless steel and concrete tanks. After blending the different components, the wine was gently filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.51

Total Acidity: 3.30 g/L

Residual Sugar: 2.44 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Intense red color with violet hues. The nose reveals expressive aromas of fresh fruits and flowers, such as sour cherry and plums, followed by a subtle hint of walnut shell. On the palate, it is balanced and fresh, with soft, linear tannins leading to a long, fruity finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.