

Merlot Reserva 2020

Grapes

85% Merlot
11% Carmenere
4% Malbec

Region/Appellation

Colchagua Valley

Alcohol by volume

13.50%

Residual Sugar

3.75 g/l

pH

3.53

Total Acidity

6.07 g/l

Drinking Window

2023 - 2025

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

26/04/2024

Winemaker Notes

Deep ruby red in colour. The nose has good intensity with notes of toasted bread and hazelnuts followed by fig, sour cherry and blackberry accompanied by spicy notes such as white pepper and tobacco leaves. The palate shows excellent structure and balance, highlighting the flavours of flowers and fresh fruits with vibrant acidity.

Vineyard

The Colchagua Valley is home to Estate, located 200 km south of Santiago and 60 km from the coast at 150 metres above sea level. Estate has approximately 1,085 ha with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines. The Reserva Merlot grapes are sourced from specific vineyard blocks in the Estate which have moderately deep clay colluvial soil with embedded stone.

Winemaking

Fermented in 100% stainless steel tanks, 30% is then aged for 7-9 months in French barrels of second or third use.

Vintage

The 2020 vintage was extremely early, with contrasting weather conditions. A very challenging vintage with lower yields.

Food match

Grilled and Roasted Red Meats

Grilled chicken with roasted veg in a rich tomato sauce

