

Grapes

92% Merlot
8% Tintorera

Region/Appellation

Colchagua Valley

Alcohol by volume

13.5%

Residual Sugar

2.9 g/l

pH

3.61

Total Acidity

4.92 g/l

Tasting Guide

Tasting note printed
28/01/2026

Merlot Reserva 2023 6x75cl

Winemaker Notes

Reserva Merlot has a deep ruby red colour. On the nose, it presents great intensity and depth, with notes of ripe fruit and flowers such as plum, blueberry, and violet, as well as notes of spices like white pepper and tobacco leaf. On the palate, it has a rich and balanced structure that highlights its elegance and 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. The 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 stainless steel tanks with soft extraction of the skins for 15-22 days. 30% of the wine was aged for 7-9 months in used French oak barrels of 2nd and 3rd use.

Food match

Grilled chicken with roasted veg in a rich tomato sauce

