



#### Grapes

85.2% Merlot  
8.5% Syrah  
2.8% Tintorera  
1.5% Carmenere  
1.1% Alicante Bouschet  
0.6% Petit Verdot

#### Region/Appellation

Aconcagua Valley

#### Alcohol by volume

13%

#### Residual Sugar

2.19 g/l

#### pH

3.59

#### Total Acidity

4.86 g/l

#### Drinking Window

2025 - 2028

#### Tasting note printed

13/12/2025

# Estate Reserva Merlot 2024

## 6x75cl

### Winemaker Notes

A brilliant ruby red colour and a combination of aromas of fresh red fruits with herbal and balsamic notes that are characteristic to the variety, all framed with roasted coffee, caramel and pastries coming from the oak. The palate is soft, with flavours of cherries, plums and a subtle note of peppermint. A wine with a good volume and fine tannins, which give a very smooth and pleasant mouthfeel.

### Vineyard

The grapes were harvested and taken to the winery where they were destemmed, crushed and fermented in stainless steel tanks. Depending on the development of each individual lot the post-ferment maceration lasted 10 to 25 days. 75% of the wine was aged in oak barrels for 7 months to round out its tannins and add a sweet note on the palate.

### Winemaking

The grapes were harvested in early April and taken to the winery, where they were destemmed, crushed, and deposited in stainless steel tanks. Depending on the development of each individual lot, the post-fermentative maceration lasted 10 to 25 days. 75% of the wine was aged in oak barrels for 6 months to round out its tannins and add a sweet feeling on the palate.

### Food match

Enjoy with simple pasta dishes

