



Reserva Merlot

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 85% Merlot, 10% Carmenère and 5% Cabernet Sauvignon.

CLIMATE & SOIL

In Situ Merlot blends grapes from the slopes of Paidahuen hill (920 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 60% French and 40% American 225-litre oak barrels for 12 months. After the bottling, this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	13.3	% by vol.
Total Acidity:	5,23	g/L (Tartaric)
pH:	3.68	
Residual Sugar:	3.3	g/L

*analytical data may vary from one lot to another

Tasting

This intense red colour wine, mixes notes of raspberries, with smoke and vanilla aromas. Elegant, well-structured body integrating red fruit and spice.

Food Pairing Suggestions

An easy wine for drinking on its own or with pasta, pizza and other everyday favourites. Serve between 16° and 17°C.
Cellaring Ability: 2 to 5 years, but may be enjoyed now.

Press & Awards

