



Vinoir



ENTRY LEVEL

DESCRIPTION

VARIETY: Merlot
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

VINIFICATION

The Merlot grapes were harvested at the end of March. The must it was fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wine is stabilized and filtered carefully to keep all the fruit.

NOTES FROM OUR WINEMAKER

Our wine has an intense red-violet color. Its aromas remind us of fresh red fruits with hints of pepper and jam. In the mouth it is soft and round with tannins sweet and ripe. A great choice to match with grilled and barbecued meat and mature cheeses.

RECOMMENDED SERVING TEMPERATURE

Between 16 ° - 18°C

