



Merlot

D.O. Maule Valley

GRAPE: Merlot

ALCOHOLIC DEGREE: 14,5% Vol.

CURRENT VINTAGE: 2016

VINIFICATION:

Alcoholic fermentation between 27° to 29°, to obtain better color and structure. It is completed and complemented with malolactic fermentation. The wine then goes through 18 months in French barrels of 1st use.

CLEANING AND FILTERING:

Once the mixture is ready, the wine is smoothly rinsed and stabilized at low temperatures, as long as necessary.

PAIRING RECOMMENDATION:

Fettucini or pasta of the season with four cheeses, exquisite stone style pizzas with arugula, turkey with pesto.

WINEMAKER:

JOSE TOMAS CORREA LISONI

TASTINGS NOTES FROM THE WINEMAKER:

Red color and intense purple tones. Herbaceous nose, intense eucalyptus and a buttery note produced by toasting in fine-grain barrels for 18 months. In the mouth, ripe and dehydrated fruit, berries and spices are integrated with agility, complexity to the wood that provides chocolate and roasted coffee. The acidity was elegant balanced, its tannings are marked, without seeking to be invasive and the end is long and slow. Our Line Des Complicados Black Label wines, as the indicate, are natural wines that invite you to enjoy the experience of living life as it is, without complications and with excellent wines. Decant for 30 to 45 minutes if possible and Drink ideally at 18°.