



Merlot

D.O. Rapel Valley

GRAPE: Merlot

ALCOHOLIC DEGREE: 13,5% Vol.

CURRENT VINTAGE: 2017

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 for 6 to 8 months in French barrels from 2 to 4 use.

CLEANING AND FILTERING:

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

PAIRING RECOMMENDATION:

Pasta such as Ravioli, Margarita and Española pizzas, cheeses and fruity chocolates.

WINEMAKER:

JOSE TOMAS CORREA LISONI

TASTING NOTES FROM WINEMAKER:

Red color with ruby tones. The oenological work and its greater inclusion of wood, provide spicy aromas and fruits of the forest. The acidity is higher, the tannins marked, present and an end with sweet notes. Our Reserva Line, is characterized by predominance of fruit on wood, which itself is more present, the ideal is an easy wine to drink and enjoy. Drink ideally at 18 °.