



Merlot

D.O. Central Valley
GRAPE: Merlot
ALCOHOLIC DEGREE: 13,0% 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

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, pizzas, soft cheeses like gauda and fruity chocolates.

WINEMAKER:

JOSE TOMAS CORREA LISONI

TASTING NOTES FROM WINEMAKER:

Color Deep red with violet tones. Soft aromas of wild flowers in mouth raspberry and strawberries, with the typical end of soft plum.

A wine with a round flavor, soft, delicate tannins, with a good acidity and a balanced finish.

Our Selection Line, is characterized by a greater respect for the fruit and fine woods.