

AZARA

MERLOT | 2021

COMPOSITION: 100% Merlot.

DENOMINATION OF ORIGIN: Maule Valley.

SOIL: The vineyard grows at the feet of the Andes Mountains, close to the village of San Clemente, at about 180 masl. Its soils are clayey and colluvial, of volcanic origin and medium depth, with layers of weathered rocks. To avoid stressing this variety, we choose the deepest plots with the largest capacity to retain humidity.

CLIMATE: Humid Mediterranean. The morning breezes that blow during the ripening period grant Merlot its freshness and high acidity. In contrast, the summer afternoons are warm, reaching between 29 and 32° C.

VITICULTURE: This Merlot is the product of a selection of the best plots of our first planted vineyards. Its vines are now over 25 years old and yield around eight to nine tons/ha.

HARVEST AND VINIFICATION: The grapes were harvested by hand on March 23 and 24 and transported to the winery, where they were destemmed and placed in stainless steel tanks for a cold maceration of six to seven days with 17% of whole clusters. The alcoholic fermentation was carried out between 24 and 25° C during 8 to 15 days, using soft extractions. Then, the wine had a post-fermentative maceration for two weeks. After devatting, it was racked directly into French oak barrels and untoasted foudres, where it underwent malolactic fermentation and aged for about ten months, according to each lot.

AGING: 12 months, 72% in untoasted foudres, 25% in previously used French oak barrels, and 3% in clay amphorae.

AGING IN THE BOTTLE: No less than six months before releasing it into the markets.

TASTING NOTES: Of ruby-red color, this Merlot is an elegant, complex, and fruity wine with marked tannins. It unfolds an outstanding intensity of fresh red fruits on the nose with soft herbal notes that add great complexity. It feels persistent on the palate, broad, juicy, and with firm tannins that cling to the walls of the mouth.

PAIRING: This wine makes a great company to pasta, such as ravioli, or with mushroom risotto and roasted meats.

SERVING TEMPERATURE: Serve ideally between 16 and 17° C.

AGING POTENTIAL: Six to eight years if kept in optimal conditions.

ALCOHOL: 13,3%

PH: 3,58

TOTAL ACIDITY: (C4H6O6) 5,40 g/Lt.

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RESIDUAL SUGAR: 2,63 g/Lt.



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