



Gran Reserva

TERRANOBLE

MERLOT 2019

COMPOSITION: 100% Merlot

DENOMINATION OF ORIGIN: Maule Valley

SOIL: Our vineyard is located at the feet of the Andes Mountains, close to the town of San Clemente, at about 180 m.a.s.l. Its soils are of volcanic and colluvial origin, of medium depth, and contain strata of rocks in decomposition. For this variety, we try to avoid any kind of stress. Therefore, the plots we have chosen are those with the deepest soils and the greatest capacity to retain moisture.

CLIMATE: Humid Mediterranean, with morning breezes which blow during the ripening period and confer Merlot its fresh notes and a high acidity. The afternoons are warm, with temperatures that can reach between 29 and 32°.

VITICULTURE: This Merlot comes from specially selected plots of our first-planted vineyard. Its vines are 25 years old and yield between 8 and 9 tons/ha.

HARVEST AND VINIFICATION: The grapes were picked by hand on March 13 and then taken to the winery where the grapes were destemmed and then placed in stainless steel tanks for a cold maceration of 6 to 7 days with 10% whole clusters. The alcoholic fermentation took place between 24 and 25° C, using soft extractions, and lasted between 8 and 12 days. After that, the wine had a post-fermentative maceration of one or two weeks, depending on each lot and on daily tastings. Once the vatting process was finished, it was racked directly into French oak barrels and untoasted foudres where it accomplished the malolactic fermentation and was aged for about 10 months, depending on each lot.

AGING: 50% of the wine was aged in previously used (2 and 3 times) French oak barrels for 10 months, and the other 50% in untoasted foudre.

AGING IN THE BOTTLE: At least 6 months before reaching the market.

TASTING NOTE: Of ruby-red color, this Merlot is complex, refreshing and tense. It offers on the nose a high fruit intensity with crisp red fruits and a delicate herbal note, all very fresh and elegant. It feels long, juicy and well-bodied on the palate, with firm tannins and outstanding acidity.

PAIRING: Enjoy this wine with pasta, such as stuffed ravioli, or a dried mushroom risotto.

SERVING TEMPERATURE: Serve ideally between 16 and 18° C.

AGING POTENTIAL: 6 to 8 years under optimal conditions.

ALC: 14.2° | PH: 3,39 | TOTAL ACIDITY: 5,66 g/L (in tartaric acid) | 3,7 g/L (in sulfuric acid) |
RESIDUAL SUGAR: 2,5 g/L