

# MERLOT SELECT TERROIR

VINTAGE 2021  
Cachapoal Valley  
100% Merlot



ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.4°	3.32	3.6 g/L	0.34 g/L	5.63 g/L



## DENOMINATION OF ORIGIN

**Cachapoal Valley.** Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

## VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

## AGING

40% of the blend in oak barrels for 4–6 months.



VINTAGE 2021

## TASTING NOTES

**Color:** Intense ruby red.

**Aroma:** Red fruits such as plums and spices with light notes of toast.

**Palate:** Ripe, smooth, and well balanced.

**Gastronomy:** White meats, pastas, steamed vegetables, and cheeses.



---

---

---

---

---