



Origin

VARIETY (%): 85% Merlot - 15% Syrah

D.O: Central Valley

SOIL: Sandy clay, a depth of between 1 and 2 metres.

HARVEST: In 2017, temperatures were medium to high at the start of the ripening period, and the grapes ripened quickly as a consequence.

VINTAGE: The clusters were harvested between 28 February and 15 March, when their organoleptic qualities, aromas and tannins were at their best.

Winemaking

FERMENTATION: The selected clusters were transported to the winery, where they underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 26°C.

AGEING: 30% of this wine was aged for 4 months in French oak barrels. The wine was then bottle-aged for 6 months.

TECHICAL DATA

Alc/Vol: 12.5% GL

pH: 3.78

Acidity: 4.52 g/l (Tartaric Acid)

AGEING POTENTIAL: This wine can be stored for up to 4 years.

Tasting Notes

COLOR: Red with violet hues.

AROMAS: The nose is predominated by plums and cherries, intermingled with notes of cinnamon, tobacco, vanilla and chocolate.

PALATE: This very elegant wine is well-balanced with rounded body and velvety-smooth tannins.

Serving Suggestion

Best served at between 16°C and 18°C. This wine pairs well with semi-mature cheese, white meat and pasta dishes.