



VISTAMAR



RESERVA

MERLOT | 2019
MAULE VALLEY

VINEYARD

The grapes for this wine, harvested as of mid-March until the end of the month, come from the Maule Valley. There the soils are mainly of alluvial origin, show medium fertility and a sandy-loam texture. The vineyards are trained to the vertical shoot position and spur pruned. The use of drip irrigation is essential to adequately control the ripeness of the grapes.

VINIFICATION

Once harvested, the grapes are crushed, leaving approximately 20% whole berries. Then they undergo a pre-fermentative cold maceration for three days to achieve a better extraction of aromas. Fermentation, which takes place using selected yeasts, lasts about 15 days. During this period, we carry out gentle daily pump-overs to enhance the wine's color and structure. We regulate the fermentation temperature between 25° and 26° C to preserve the fresh character of the fruit. After that, the wine undergoes malolactic fermentation naturally and is stored in stainless steel tanks. 25% of the wine is aged for six months in previously used barrels before bottling.

TASTING NOTE

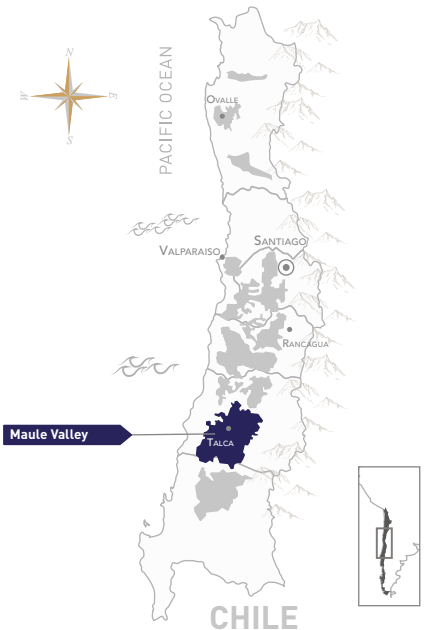
Color: violet-red with purple shades.

Aromas: black fruits, such as blackberries and blueberries, with spicy notes of cinnamon and fresh herbs.

Flavor: fruity, juicy, with firm tannins and an attractive combination of vanilla, clove and chocolate. Medium bodied, with fresh acidity and good persistence.

Food pairing: all kinds of pasta, corn pie, soups like Chilean cazuela, lean red meats and white meats.

Serving temperature: 16 - 18° C.



Origin:
Maule Valley

Variety:
Merlot

Analysis:

Alcohol: 13.5%

pH: 3.48

Total acidity: 3.26 g/L

Residual sugar: 5 g/L

2019

