VISTAMAR

"All our potential and experience"

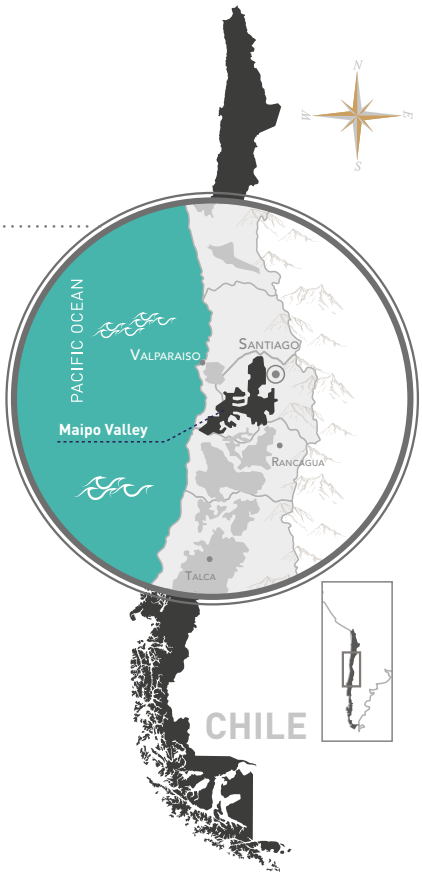
SINGLE ESTATE

MERLOT | 2020

MAIPO VALLEY

ORIGIN

The fruit for this wine comes from our Romeral property in the Maipo Valley, which is renowned for its very high quality red wines. The silty clay soils of alluvial origin and the cool, dry climate endow the terroir with ideal characteristics for well-structured and highly persistent red wines. The vineyard was planted to high density (10,100 plants/hectare) in order to yield 1 kg of grapes per plant and obtain tremendously concentrated wines of maximum quality.



VINIFICATION

The grapes are handpicked and the bunches are selected in the vineyard. Once crushed, it is macerated at low temperature for 3 days at 5°C to obtain fruity aromas and a deeper colour. The fermentation temperature is kept at around 25°C in order to achieve a gentle extraction and mild tannins. After malolactic fermentation, part of the wine is aged for ten months in French oak barrels that have been used a varying number of times, and then rests in the bottle for a further 6 months.

TASTING NOTE

Color: deep red with touches of purple.
Aroma: fresh red fruits such as cherries and raspberries, notes of white pepper and cedar.
Taste: the cool climate is perceptible in its fruit, with its tense acidity and great juiciness. Medium-bodied, with elegant tannins and great freshness.

Match food: ideal to accompany white cheeses, pastas with tomato-based sauces and stewed or casseroled meat.
T°: Serve at 15°C.

Origin: Maipo Valley ✓
Variety: Merlot ✓
2020 ✓

Analysis:

Alcohol:	14	✓
pH:	3.31	✓
Total Acidity:	3.59 g/L	✓
Sugar Residual:	3.29 g/L	✓

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