

LAS CONDES

VINEYARD SELECTION

MERLOT

Valley and Vineyard Characteristics

The grapes for this particular Chardonnay were harvested from selected vineyards in Chile's Central Valley. This valley is particularly characterized for having clearly defined seasons with cool, rainy winters and warm summers with high daytime temperatures moderated by cool nights. The grapes are able to ripen fully thanks to the excellent exposure to the sun, dry summers and a lack of rain at the time of harvest.

Fermentation and Ageing

The must is fermented in stainless steel tanks with selected yeasts at 28°C–30°C (82°–86°F) for 5 days, followed by an extended 10-day post-fermentation skin contact at 25°C (77°F). Malolactic fermentation occurred spontaneously at 20°C (68°F), and 40% of the wine was aged in French and American oak barrels for just 4 months to avoid masking the wine's characteristic fruit aromas.

Tasting Notes

This Merlot is an intense, bright ruby red-violet color with aromas that recall black fruit jams such as plum, blackberry, and blueberry. It also shows a touch of spice along with light toasted notes from the oak. The wine has soft, sweet tannins and a flavorful, full-bodied palate with a long finish.

Food Pairing Suggestions

Pastas, red meats, pork, white meats with sauces and ripe cheese.

Serve at 18°C (64°F).

Ageing Potential

Enjoy it now

