

## Grand Selection

### Merlot 2021



**VINTAGE:** 2021

**TYPE OF WINE:** Red Varietal

**D.O.:** Valle de Rapel

**VARIETIES:** 85% Merlot  
14% Syrah  
1% Cabernet Franc

**HARVEST:** April 15<sup>th</sup> to April 24<sup>th</sup>

**PRODUCTION:** 9.115 cases of 9L equivalent

#### TASTING NOTES

**COLOR:** Attractive bright purple red with deep violet notes.

**NOSE:** Expressive red fruit and black spices over a subtle oak notes.

**PALATE:** Medium body with a good fruit expression. Good balance among components.

#### SERVICE AND FOOD PAIRING

Serve from 16°C (60°F) to 18°C (64°F). The ideal companion for meat, red meat and medium seasoned dishes. Vegetarian and cheese platters.

#### TECHNICAL DATA

**Alcohol Content:** 14% vol.

**pH:** 3.73

**Total Acidity:** 3.29 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2.20 gr/L

#### WINEMAKING

**Maceration Time:** 28 days

**Fermentation Type:** 100% in Stainless steel tanks.

**Fermentation Temperature:** 24°C- 28°C

**Ageing:** 35% of the wine was aged in second use French oak barrels for 8 months, 65% was aged in stainless steel tanks.

**Bottling Date:** July, 2022

**Ageing Potential:** 5 to 8 years

#### VINTAGE CONDITIONS IN 2021

The winter was mild and we had a good amount of rains, but still 6% less than the historical data. The springtime changed the temperature with a wider thermal amplitude, the flowering arrived about 10 days earlier. No frost or heat waves were recorded. The summer brought a phenomenon called "atmospheric river" that resulted in rains on January, never recorded before and that was coincidental with the veraison of the grapes. From this event onwards, we established cultural practices to keep our vineyards well ventilated. The fall was fortunately dry and cold so that helped to keep the health of the vines. The yields ended up being generous, and most importantly with grapes that produced wines of excellent quality.