

## *Grand Selection*

### Merlot 2022



**VINTAGE:** 2022

**TYPE OF WINE:** Red Varietal

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

**VARIETIES:** 85% Merlot  
12% Carmenere  
2% Cabernet Sauvignon  
1% Petit Verdot

**HARVEST:** March 14<sup>th</sup> to March 31<sup>st</sup>

**PRODUCTION:** 5.488 cases of 9L equivalent

#### **TASTING NOTES**

**COLOR:** Deep ruby red with purple hues.

**NOSE:** Fresh nose of black and red currents, spices and ripe berries.

**PALATE:** Nice palate with round tannins and good concentration. Long and pleasant finish.

#### **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:** 3.63

**Total Acidity:** 3.84 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 1.89 gr/L

#### **WINEMAKING**

**Maceration Time:** 25 days

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

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

**Ageing:** 50% of the wine was aged in second use French oak barrels for 7 months, 50% was aged in stainless steel tanks.

**Bottling Date:** Augoust, 2023

**Ageing Potential:** 5 to 8 years

#### **VINTAGE CONDITIONS IN 2022**

The season started with a mild winter, mostly dry all through the season. We finally we had some rains concentrated at the end of August. Regarding temperatures, the winter had lower minima and also higher maxima, in particular in June. Springtime started slowly and with inconsistent conditions starting with a with a cold September, but a very hot October and November ending up in a cold December again. No frosts where recorded. These unstable conditions explain the 7 to 11 days of delay in both shooting and flowering in Apalta. The summer carried over the cooler temperatures in average, but also a rise in the sunlight in the vineyard, that is been consistently raising 2% to 3% the last 5 seasons. A careful irrigation program was key and keeping a good canopy to protect the grapes in the vineyard, as we had to patiently wait for the perfect maturity.