

RESERVA

1850 PREMIER

A TRIBUTE TO CHILE'S OLDEST WINERY

MERLOT

VARIETAL COMPOSITION: 90% MERLOT + 10% MALBEC
GROWING AREA: COLCHAGUA VALLEY
WINEMAKER: SEBASTIÁN LABÉ

TASTING NOTES

OUR MERLOT HAS A DEEP INKY PURPLE COLOUR. THE WINE HAS AN APPEALING NOSE OF BLACKBERRY, CONFECTIONERY, KALAMATA OLIVES AND WHITE PEPPER. THE WINE IS WELL INTEGRATED BETWEEN WITH FINE-GRAINED TANNINS AND RIPE CLEAN FRUIT. THIS WINE SHOWS ELEGANCE AND BALANCE PROVIDING A SOFT BOUQUET WITH VIVID FLAVOURS.

WINEMAKING DETAILS

THIS MERLOT COMES FROM OUR VINEYARDS IN THE COLCHAGUA VALLEY, SUB APPELLATIONS OF LOLOL, PUMANQUE, MARCHIGUE AND APALTA. THE GEOGRAPHIC DIFFERENCES OF THESE SUB APPELLATIONS ADD COMPLEXITY AND FRESHNESS TO THE FINAL BLEND. THE GRAPES WERE CAREFULLY SELECTED BEFORE CRUSHING. A PERIOD OF COLD MACERATION AT 4⁰-5⁰C TOOK PLACE FOR 7 DAYS BRINGING RETENTION OF PRIMARY AROMAS AND INTENSE COLOUR. FERMENTATION OCCURRED IN STAINLESS STEEL TANKS AT 25⁰C WITH SELECTED YEASTS. MALOLACTIC FERMENTATION TOOK PLACE NATURALLY. 80% OF THE WINE WAS AGED IN FRENCH AND AMERICAN OAK BARRELS FOR 9 MONTHS. AFTER BOTTLING, THE WINE WAS AGED FOR AN ADDITIONAL 2 MONTHS BEFORE RELEASE.

TECHNICAL DETAILS

ALCOHOL CONTENT: 13,50% VOL.
TOTAL ACIDITY: 4.8 G/L (EXPRESSED IN TARTARIC ACID)
pH: 3.75
RESIDUAL SUGAR: 2.59 G/L

AGEING POTENTIAL

2 TO 4 YEARS.

WINE AND FOOD

THIS WINE GOES PERFECTLY WITH POULTRY AND GAME MEATS, AS WELL AS WITH CHEESES, CASSEROLES, STEWS AND PASTA.



CARMEN