



RESERVA
MERLOT 2017



VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA
SOIL TYPE: STONY ALLUVIAL-COLLUVIAL
CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING
CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

ANALYSIS

VARIETIES :100% Merlot
ALCOHOL DEGREE :13.5%
TOTAL ACIDITY :5.06 g/L
RESIDUAL SUGAR :1.79 g/L
Ph :3.32
MALOLACTIC FERMENTATION :100%

TASTING NOTES

Red ruby colour with deep violet shades. The aromas combine red fruits like cherries and plums with liquorice and leather, smoked tobacco leaves, spices and toasted wood. Elegant and long finish.

WINE AND FOOD

Enjoy with venison, game birds, beef and cheeses like Camembert. Ideal accompaniment of pastas, smoked salmon and dry fruits.

WINEMAKING TECHNIQUES

HARVEST:	The grapes were harvested and immediately refrigerated at temperatures between 12 and 16 °C.
CRUSHING:	The grapes are crushed in a roller crusher. The fermentation tank is filled with the crushed grapes.
COLD MACERATION:	The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique, increases the aromatic extraction and the color extraction.
INOCULATION:	The juice is then inoculated with a selected pure yeast culture.
FERMENTATION:	Fermentation is carried out between 25 and 28 °C during 8 days.
COLOR EXTRACTION:	Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner.
POST. FERMENTATIVE MACERATION:	The wine is left on skins for two weeks after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.
MALOLACTIC FERMENTATION:	During post - fermentative maceration stage, the wine undergoes malolactic fermentation for action of <i>Leuconostoc oenos</i> Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malolactic fermentation usually occurs naturally.
RAKING:	After malolactic fermentation , the wine is allowed to settle and is then racked under carbon dioxide protection (CO ₂) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
OAK MATURATION:	50% of the wine is stored in French Oak Barrels (50% 1 st use, 25% second use , 25% third use). Time of storage is usually 8 months. Temperature of storage is in the range of 12 to 18°C
FINING:	To remove phenolics and bitter tannins is used Egg- white or albumen. Finally, the wine is filtered with diatomite's earth.
COLD – STABILIZATION:	The wine is cold-stabilized by chilling to between –4°C and –2°C. Finally, the wine is filtered with diatomite's earth.
BOTTLING:	The bottling is carried out in Monoblock GAL, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.

