



## SINGLE VINEYARD MERLOT 2016

### 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

### ANALISIS

VARIETIES :100% Merlot  
 ALCOHOL DEGREE :14%  
 TOTAL ACIDITY :6.0 g/L  
 RESIDUAL SUGAR :3.70 g/L  
 Ph :3.31  
 MALOLACTIC FERMENTATION :100%

### TASTING NOTES

Ruby red color with violet tonalities. Aromas of red fruits, plums and delicate smoky notes. The taste is fruity flavors, vanilla and toasted oak. Strong flavor, full body. With firm but soft tannins that makes elegant end.

### WINE AND FOOD

Serve with abundant meat such as deer and wild boar. It is ideal for the spinach pasta with tomatoes sauce, mushrooms and creamy cheeses. Perfect with pasta with pesto, pasta Alfredo or roasted Duck breast. We suggest serve at 18°C.

### 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 which destems before crushing. 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 26 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 three 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 *Leuconostoc oenos* 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 (CO2) 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:** 100% of the wine is stored in French Oak Barrels (50% \_rst use, 25% second use , 25% third use).. Time of storage is usually 12 months. Temperature of storage is in the range of 15 to 18°C.
- FINING:** To remove phenolics and bitter tannins is used Egg- white or albumen. Finally, the wine is filtered with diatomite earth.
- COLD - STABILIZATION:** This wine wasn't cold-stabilized to preserve his exceptional quality.
- BOTTLING:** The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.



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