



# *Gran Reserva*

## TERRANOBLE

### MERLOT 2018

**COMPOSITION:** 100% Merlot

**DENOMINATION OF ORIGIN:** Maule Valley

**SOIL:** The vineyard is located at the feet of the Andes Mountains, close to the town of San Clemente, at about 180 masl. Its clayey soils are of volcanic and colluvial origin, of medium depth and with a decomposing rocky strata. For this variety, we try to avoid any kind of stress. Therefore, the plots we have chosen are those with the deepest soils and the greatest capacity to retain moisture.

**CLIMATE:** Humid Mediterranean, with abundant morning breezes during the ripening process, which convey Merlot its fresh notes and high acidity. On the other hand, the summer evenings are warm, with temperatures that reach between 29 and 32° C. The 2018 vintage was a normal year that allowed us harvesting somewhat later.

**VITICULTURE:** This wine is the result of a selection of the vineyard's best plots, planted with 25 year-old vines that yield 7 to 8 t/ha.

**HARVEST AND VINIFICATION:** The grapes were picked by hand on March 14th and then taken to the winery where the grapes were destemmed and then placed, with 5% whole clusters, in stainless steel tanks for a cold maceration of 6 to 7 days. The alcoholic fermentation took place between 25 and 26° C, using soft extractions, which lasted between 8 and 12 days. After that, the wine had a post-fermentative maceration of one or two weeks, depending on each lot and on daily tastings. Once the vatting process was finished, it was racked directly into French oak barrels and untoasted foudres where it made the malolactic fermentation. It was aged for about 10 months, depending on each lot.

**AGING:** 50% of the wine was aged in previously used (2 and 3 times) French oak barrels for 10 months, and the other 50% in untoasted foudre.

**BOTTLE AGING:** At least 6 months before commercialization.

**TASTING NOTES:** This very fresh and elegant Merlot shows nuances of ruby-red color. It offers an interesting complexity on the nose, with intense and crisp red fruits and a delicate herbal note. It feels concentrated and broad on the palate, with firm tannins and a great acidity.

**PAIRING:** Enjoy this wine ideally with pasta, such as stuffed ravioli, or a dried mushroom risotto.

**SERVING TEMPERATURE:** Best served between 16°C - 18°C.

**AGING POTENTIAL:** 6 to 8 years in optimal conditions.

|ALC: 14.2° |PH: 3,38 |TOTAL ACIDITY: 5,81 g/L |RESIDUAL SUGAR: 2,6 g/L

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**CHILE**