

Merlot


TERRA ANDINA
CHILE

Vintage 2006

Variety 85 % Merlot

Region Central Valley

Wine Making Details All the stems of the grapes were removed with partial crushing of the berries. The must are cooling to reduce the temperature immediately after crushing to maintain flavors and aromas and reduce the level of SO₂. Cool pre-fermentation maceration for 48 hour to extract primary flavors and color. Fermented in stainless steel tanks with jackets at 25°C. Total maceration period between 15 to 25 days. Natural malolactic fermentation at 16°C.

Tasting Notes
Color: Deep ruby red with hints of violet.
Aroma: Very ripe fruit like plums and blackcurrant flavors complemented by black pepper and grilled red pepper. with sweet spice flavors.
Palate: The texture is smooth, rich and well balanced. Pleasing aftertaste.

Cellar Potencial 2 to 4 years, drink young to enjoy the fruit.

Aging 20% of the wine is in contact con Franch and american oak for 2 months.

Technical Details
Alcohol: 14.10 % vol.
Total Acidity: 4.98 g/l
pH: 3.67
Sugar: 4,1 g/l
Dry Extract: 31.90

Parings Pizza, pasta dishes in tomato based sauced, or a good steak.

