



Denomination of Origin

Origin	Molina and Pencahue vineyards, VII region, Chile (Central Valley).
Vintage	2021
Varietal composition	85% Merlot y 15% Syrah
Yield	20 tons per hectare
Fecha de Cosecha	Between the end of March and mid-April

Winemaking

Upon arrival at the winery (15°C), the grapes are inoculated with selected yeasts and vinified at controlled temperatures below 28°C. The process involves smooth pump-overs (contact between the skins and must) at a frequency of 2 to 3 times per day, with an aim to produce a wine of high color which retains the fruity character of the grape. Before alcoholic fermentation finishes, the wine is racked in order to complete fermentation without the skins. The whole vinification process is conceived to create wines of high fruit intensity and smoothness on the palate.

Aging

Once fermentation is complete, the wine remains in contact with oak for 3 months.

Tasting notes

Color	Ruby-red color with purple hues.
Nose	An intense, fresh with aromas of blackberry and plum. Subtle spicy notes also appear, intertwined with sweet vanilla hints.
Mouth	A medium-bodied wine with very smooth tannins and a round finish.

Pairing

For all kinds of red meat, lamb, pork and duck. Excellent with pastries, pastas and pizzas.

Serving temperature

15 – 18° C

Chemical analysis

Alcohol	12,9%
pH	3,67
Total acidity	5,28 g/L
Residual sugar	4,98 g/L