



MERLOT VALDEMORO

2022

TECHNICAL NOTES

Appellation
Rengo – Central Valley, Chile

Variety
85% Merlot
15% Syrah

Alcohol
13,5%

Total Acidity
3,74 g/L (H₂SO₄)

pH
3,46

Residual Sugar
3,37 g/L

TASTING NOTES

The grapes for this wine are usually harvested in mid-March, at their optimum ripeness. Fermentation is carried out in stainless steel tanks. Ruby red in color with dark violet hints, the wine has aromas of ripe black fruit, cherry and blackberry. The palate is young, fruity, smooth and medium bodied.

Ideal to serve at 16-18°C with white meats, carpaccio, quail, paella, pasta or cheese.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic wine growing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley.

The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

