

VERAMONTE



MERLOT 2016

CASABLANCA VALLEY

RICH. VELVETY. ELEGANT.

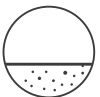
Intense aromas of blackberries and raspberry are combined with subtle aromas of currants and hints of species. Fresh red berry fruit flavors are complemented with oak notes, leading to a long persistent flavor.



The Casablanca Valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean.



Gentle Pacific breezes and early morning fog present the ideal conditions for producing cool climate varieties.



Decomposed granite soils, well-drained.



COMPOSITION

100% Merlot

WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated on top of the skins for another five days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

2016 VINTAGE

The season began with favorable conditions given by moderate temperatures that allowed for slow ripening of the grapes. These conditions, together with the organic practices carried out in the vineyard, gave way to balanced wines with intense flavors and a complex aromatic profile.



16° C - 60° F



GRILLED VEGETABLES,
STEWES, PASTA



ALCOHOL
14°



8 MONTHS IN
NEUTRAL OAK



PH
3.56 G/L



RESIDUAL SUGAR
2.63 G/L



ACIDITY
4.08 G/L