

# GRAN RESERVA

MERLOT  
VINTAGE 2017



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

## VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

## ACCOLADES

- **91 points** – James Suckling 2018, 2016 vintage
- **90 points** – Descorchados 2018, 2015 vintage
- **91 points** – James Suckling 2017, 2015 vintage
- **90 points** – Wine Spectator - January 2016, 2013 vintage
- **90 points** – La CAV 2015, 2012 vintage
- **92 points** – Latin Wine Florent Michel 2016, 2013 vintage

## VARIETY

100% Merlot, hand picked from late March through mid-April.

## VINEYARD YIELDS

3.3 t / acre - 8 t / ha

## AGING

100% of the blend in French and American oak barrels for 8–10 months.

## SERVICE TEMPERATURE

64°F (18°C)

## BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.47
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.35 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.42 g/L
Residual Sugar:	2.79 g/L

## WINEMAKER'S NOTES

- Color :** Deep violet-ruby red.
- Aroma :** Very fruity with notes of plums and blackberries accompanied by intense and unmistakable notes of caramel, vanilla, and chocolate.
- Palate :** Smooth, with ripe tannins, good structure, and very good balance.
- Gastronomy :** To accompany red and white meats, pastas, game birds, and cheeses.