

R E S E R V A
PETIRROJO®



Lively little redbreasted creature...

Variety: Merlot

Vintage: 2018

Appellation: Colchagua

Vineyard: Vineyards located in San Juan de la Sierra; planted mostly with NW exposition using VSP training techniques and drip irrigation.

Soil: Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage.

Harvest: Mechanized harvest the second week of March.

Fermentation: Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.

Aging: Micro-oxygenation with staves during malolactic fermentation.

Alcohol (%): 13,5

pH: 3,68

Acidity (g/l): 3,32

Sugar (g/l): 2,5

Tasting Notes: Our Merlot is bright ruby red in color and is rich in ripe red fruit and notes of strawberries, wild mushrooms and moist earth. Light to medium body, with smooth, juicy tannins.

Pairing Suggestions: A nice accompaniment for creamy vegetable soups, white meats and fish. Also nice with pizza and light-flavored cheeses.

Recommended

Serving: Autumn / Winter 16°C.



MERLOT

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Family Vineyards

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