

SANTA TIERRA

Merlot

2018

Tasting Notes:

Dark red. Elegant aromas of ripe fruits. On the palate, round and nicely balanced, soft tannins, with notes of cherries, ripe plums and hints of cocoa. Lingering finish.

Blend:

100% Merlot.

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Hand sorting of grapes before destemming. Pre-fermentive cold maceration for 4 to 5 days at 3 to 5°C. Alcoholic fermentation in stainless steel tanks for 15 days at 27°C to 30°C. Post fermentative maceration for 3 days. Run off and malolactic fermentation.

Ageing:

20% aged in French oak barrels for 4 months.
80% in stainless steel tanks.

Food Pairings:

This delicious Merlot works very well with white meats. Turkey with cranberry sauce or pork with apple sauce are perfect with this wine. Also great with olive risotto.

