

# ECHEVERRIA

## VALLE DORADO

### MERLOT 2020



"Smooth and tasty, strawberries and blueberry confiture blend nicely, leaving a round and pleasant finish."

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile

Central Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Merlot grapes, from ungrafted selected clones of pre-phyllloxera French rootstock.

#### HARVEST:

March 21st, 2020.

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Cold maceration for 12 hours to entrance fruit flavors.
- Fermented to dryness in stainless steel tanks for 10 days at 25-27°C controlled temperature.
- 100% malolactic fermentation.
- Stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	4.1	grams per liter (Tart.)
Residual Sugar:	5.8	grams per liter
pH:	3.8	

#### SERVING T°:

Serve between 15° and 18°C.

#### CELLARING ABILITY:

At least 4 years



Sustainable Winery  
ISO 9001 - HACCP

#### KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Well Balanced – Juicy