

ECHEVERRIA

RESERVA

MERLOT 2021



"Intense aromas of autumn berry fruits combine nicely with notes of black pepper and dried fruit. An easy-drinking and juicy wine that persists on the fruity finish."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

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

HARVEST:

March 28th, 2021.

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

Carefully selected before processing.

WINEMAKING:

 Vegetarian

 Vegan

- Fermented in 15.000 and 25.000 liter stainless steel tanks for 7-10 days at 25-28°C controlled temperature to dryness with selected and native yeasts (80/20).
- 100% malolactic fermentation.
- Aged in 225 liter French used barrels for about 4-5 months.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

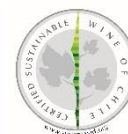
Alcohol:	13	% by vol.
Total Acidity:	4.1	grams per liter (Tart.)
Residual Sugar:	5.1	grams per liter
pH:	3.6	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

At least 5 years



Sustainable Winery
ISO 9001 - HACCP

KEY DESCRIPTORS:

Fruity - Easy Drinking - Fresh - Elegant - Smooth