

ECHEVERRIA

VALLE DORADO

MERLOT 2022



ECHEVERRIA®

Family Wines

“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 30th, 2022.

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 enhance 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:	4.6	grams per liter (Tart.)
Residual Sugar:	5	grams per liter
pH:	3.7	

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