

ECHEVERRIA

GRAN RESERVA

MERLOT 2020



ECHEVERRIA®

Family Wines

“Intense aromas of sweet plums are combined with notes of chocolate and vanilla, due to its ageing for 12 months in oak barrels. Smooth and velvety.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Colchagua Valley



Entre Cordilleras Areas

GRAPE VARIETY:

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

HARVEST:

March 23rd, 2020.

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

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented to dryness in 25.000 liter stainless steel tanks for 10 days at 25-28°C. controlled temperature with selected yeasts.
- Extended skin maceration for additional 6 - 8 days.
- 100% malolactic fermentation.
- Aged in 225 liter French used barrels between 10 and 12 months.

ANALYTICAL DATA: (approximate data)

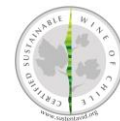
Alcohol:	14	% by vol.
Total Acidity:	4.7	grams per liter (Tart.)
Residual Sugar:	2.4	grams per liter
pH:	3.7	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

At least 6 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Elegant - Well Balanced - Food Friendly - Expressive - Intense -
Fruity Rich - Concentrated