

# MARCHILE



**Country:** Chile

**Appellation:** Colchagua Valley

**Variety:** Merlot

**Vintage:** 2022

**Alcohol:** 13°

## Harvest

The grapes were harvested the first half of March when they reached optimal ripeness and maturity.

## Winemaking

Fermented in stainless Steel tanks during 7 to 10 days at a controlled temperature between 25° to 28°C. The malolactic fermentation took place in a natural way.

## Tasting Notes

Red violet color. On the nose is an intense wine with aromas that remind us of ripe red fruit and cherries. On the palate has a refreshing flavor with excellent balance and pleasant acidity.