

Pailimo



Country : Chile

D.O : Valle de Colchagua

Variety: Merlot

Vintage : 2022

Alcohol: 13°

Harvest

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

Vinification

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.