



LA PALMA RESERVA MERLOT 2021

La Palma Reserva are wines made from selected fruit from our own vineyards that offer varietal expression in perfect harmony with the complexity that comes with the presence of oak. This collection of estate bottled wines offers the perfect opportunity to appreciate the potential of Chile and Cachapoal as a world-class denomination of origin.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Merlot



Maturation

The grapes are machine harvested, de-stemmed and crushed. Then the must is pumped into a fermentation tank and inoculated with selected yeasts. During fermentation, open pump-overs are made, keeping controlled temperature at 28°C for about 15 days. Pressing takes place when the necessary amount of color, flavor and tannin is extracted. The pressed wine is kept separate. Malolactic fermentation usually occurs naturally. The wine is aged for 6 months in French oak.



Nose

Ripe fruit, hints of red berries, black cherries and plum, enhanced by light oaky aromas.



Palate

A rich medium concentrated wine, silky, fine tannins and good weight of fruit.



Food Matches

Pork chops and spicy mashed potatoes, roast duck, pasta with red sauce.



Storage temperature

Optimal 15°C

ALC/VOL: 13,5% ACIDITY: 5,33 (tartaric acid) RS: 2,19 PH: 3,56

