

Tarapaca

Reserva Merlot 2023



RED STILL WINE



CHILE



CENTRAL
VALLEY

TASTING NOTE

Appearance: Deep, shiny ruby colour. Nose: Aromas of ripe red fruit like cherries, along with spicy notes like white pepper and dill. Palate: Medium-bodied and juicy with delicious acidity. It stands out because of its elegant tannins and long, fruity finish

VINIFICATION

Fermentation occurred in stainless steel tanks at up to 26°C for 7-10 days with daily pump-overs for tannin and anthocyanin extraction. 60% of the wine aged in French oak for 10 months; the rest stayed in stainless steel to retain freshness. After maturation, the final blend was made.

FOOD MATCHING

Stuffed pasta, risotto. White meat. Semi-hard cheese and empanadas (meat-filled pasties).

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Merlot (92%), Syrah (8%)
CLOSURE	Agglomerate Cork
SKU CODE	M1006123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Chile
REGION	Central Valley
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.61
TOTAL ACIDITY	3.32g/l Tartaric
RESIDUAL SUGAR	3.16g/l
SKU	M1006123