

Alpaca



GREAT WINE, GREAT TIMES.

MERLOT

VARIETY

Merlot.

ORIGIN

Central Valley, Chile.

WINEMAKING

In the winery, the grapes were inoculated with selected yeasts to get the alcoholic fermentation underway. This took place at temperatures no higher than 28°C and lasted for an average of 8 days with 2-3 pump-overs taking place each day. Before the fermentation ended, the wine was racked off so it could finish fermenting without the skins. Finally the wine was kept in contact with oak for 2-3 months, to ensure the wine would be intensely fruity and smooth in the mouth.

TASTING NOTES

Appearance: Ruby with purple hues.

Nose: Very intense and fresh with upfront notes of blackberries and plums. There are spicy notes and hints of vanilla.

Palate: The wine has smooth tannins that contribute to the mid-palate and a rounded finish.

Serving Temperature: 16°C.



PAIRING

All types of red meat, lamb, pork, duck, pizza and pastas.

