



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O. Casablanca Valley

MERLOT 2011

Planted Area: 11.6 acres

Average Yield: 2.4 tons/acre

Harvest: May 9th and 10th, 2011. Hand picking of the selected bunches occurred in the early morning before the temperature reached 50°F. Strict manual selection of the best bunches occurred on the sorting table.

Composition: 100% Merlot

Winemaking

The wine was fermented in open tanks with 3 manual plunging and 1 pump over per day. Tannin management was carefully monitored to ensure appropriate extraction. Once fermentation was complete, there was post-maceration for 8 days with 1 pump-over per day. Then, 40% of the wine was aged for 1 year in second and third used French oak barrels. The wine has not been filtered.

Chemical analysis

Alcohol: 14.5% vol.

Total Acidity: 5.7 g/L

Residual Sugar: 2 g/L

Volatile Acidity: 0.5 g/L

pH: 3.57

Tasting Notes

Intense ruby and dark purple color. The nose is round and fruity, full of fresh dark fruit jam, orange peel, white flowers and rosebud. The mouth is fresh, with great volume and expressive red fruit, black pepper, blackcurrant jelly and orange blossom. The finish is very elegant and pleasant, bringing complex notes of candied sherry and a very subtle and fine touch of anise. Drink now or wait for its peak in 2017.

Cédric Nicolle, Winemaker

