

LOMAS DEL VALLE®

MERLOT
2014

100% Merlot
Average Yield: 3.4 tons/acre

HARVEST

We hand harvested, on April 28th, all of the fruit to ensure only ripe, high quality clusters were selected. Whole grape bunches were selected again on sorting tables, destemmed and soft-crushed at the winery.

WINEMAKING

Fermentation takes place in stainless steel tanks with three to four pump-overs per day and one rack and return at the peak of the fermentation at a controlled temperature of 22°C (76°F), to ensure appropriate extraction and pleasant tannins. Post-maceration lasts five days with one daily pumping over.

CHEMICAL ANALYSIS

Alcohol: 13.5% vol
Total Acidity: 3.81 g/L
Residual Sugar: 2.14 g/L
Volatile Acidity: 0.44 g/L
pH: 3.6

TASTING NOTES

Plum purple in color, with elegant soft blue hues. Rich dark fruit overtones on the nose, orange peel and white flowers, lead to intense cherries and blackberry flavors on the palate.

Tamara Baeremaecker, Winemaker & Alejandra Gutiérrez, Sommelier

