

VERAMONTE

MERLOT 2015

R I C H . V E L V E T Y . E L E G A N T .

The Appellation: Casablanca Valley

The Casablanca Valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Our estate occupies the extreme eastern end of the valley and is noted for its gentle Pacific breezes and early morning fog, making it the ideal climate for producing cool climate red varietals such as Pinot Noir and Merlot.

The Vintage: 2015

Harvest 2015 had a very positive development, and yields within expected. The season was marked by a very beneficial rainfall at the beginning, great for the evolution of the vines. Weather conditions and extended temperature range between day and night allowed for slow ripening of the grapes, maintaining excellent quality of fruit and freshness. These conditions, together with careful vineyard management resulted in elegant notes and a complex aromatic profile.

The Wine:

Intense aromas of blackberries and raspberry are combined with subtle aromas of currants and hints of spices. Fresh red berry fruit flavors are complemented with oak notes, leading to a long persistent finish.

Winemaker's Notes:

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated with its skin for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

Varietal Composition: 100% Merlot

Alcohol: 14%

Oak: 8 months in neutral oak barrels



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