

— F I N C A —  
**PATAGONIA**  
— C H I L E A N W I N E R Y —

VARIETAL

**DESCRIPTION**

VARIETY: Merlot  
APPELLATION: D.O. Valle Central  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 13, 5º

**VINEYARDS**

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

**CLIMATE**

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

**VINIFICATION**

The Merlot grapes were harvested by hand at the end of March. The must was fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26º to 28ºC during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

**NOTES FROM OUR**

**WINEMAKER**

Our Merlot has a bright ruby-violet color. The wine has intense with abundant notes of ripe red fruits, plum and pepper hints. Its tannins are sweet and velvety. It has a long and lingering finish. Ideal as a company for roast beef, pork, pasta and fresh cheese.

**RECOMMENDED**

**SERVING**

**TEMPERATURE** Between 16º - 18ºC

