# Santa Alicia Edicion Limitada

## Merlot Casablanca

Vineyard: Located in Tapihue, North-west part of the Valley of Casablanca, known for black clay with a higher content of sand. The low average temperatures of this area allow a slower maturity of the grapes giving a good balance between acidity and concentration.

Vinification: 100% Merlot:

Altitude: 918 feet above sea level.

Harvested on May 5th after careful selection of clusters and cold maceration for 1 day. It was fermented at a low temperature for 24 hours. Maceration at post-fermentation for 3 days more to get more structure and volume.

This Merlot goes through Malolactic fermentation in French oak barrels, then aged for 12 months.

Tasting Notes: Deep red in color with yellowish lines. In the nose it is aromas of plum, cassis, and tobacco. A complex and elegant Merlot.
In mouth it is well structured and balanced, with firm tannins and a nice and long finish.

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