



VISTAMAR



# RESERVA

MERLOT | 2021  
MAULE VALLEY

## VINEYARD

The grapes for this wine, harvested as of mid-March until the end of the month, come from the Maule Valley. There the soils are mainly of alluvial origin, show medium fertility and a sandy-loam texture. The vineyards are trained to the vertical shoot position and spur pruned. The use of drip irrigation is essential to adequately control the ripeness of the grapes.

## VINIFICATION

Once harvested, the grapes are crushed, leaving approximately 20% whole berries. Then they undergo a pre-fermentative cold maceration for three days to achieve a better extraction of aromas. Fermentation, which takes place using selected yeasts, lasts about 15 days. During this period, we carry out gentle daily pump-overs to enhance the wine's color and structure. We regulate the fermentation temperature between 25° and 26° C to preserve the fresh character of the fruit. After that, the wine undergoes malolactic fermentation naturally and is stored in stainless steel tanks. 25% of the wine is aged for six months in previously used barrels before bottling.

## TASTING NOTE

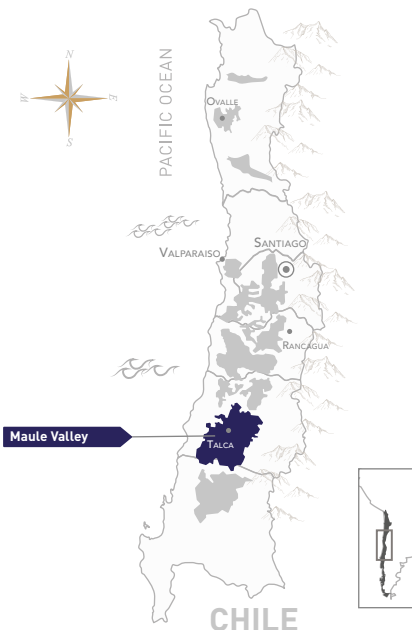
**Color:** violet-red with purple shades.

**Aromas:** black fruits, such as blackberries and blueberries, with spicy notes of cinnamon and fresh herbs.

**Flavor:** fruity, juicy, with firm tannins and an attractive combination of vanilla, clove and chocolate. Medium bodied, with fresh acidity and good persistence.

**Food pairing:** all kinds of pasta, corn pie, soups like Chilean cazuela, lean red meats and white meats.

**Serving temperature:** 16 - 18° C.



Origin:  
Maule Valley

Variety:  
Merlot

### Analysis:

Alcohol: 13.5%  
pH: 3.44  
Total acidity: 3.38 g/L  
Residual sugar: 5.79 g/L

2021

