



# ALTUM

## TERRAMATER



### Merlot

MAIPO / CHILE

### Tasting notes

- **Colour:** Intense and deep purple red.
- **Aromas:** Elegant nose. Notes of red berries, sweet plums and some chocolate.
- **Flavors:** Wine with a good body and good tannic structure. Tasty start on the palate. Surrounding texture with a pleasant finish.
- **Pairing:**
  - Chocolate fondant.
  - Stuffed or smooth pasta with tomato sauces.
  - Chicken or turkey meats.

Suggested serving temperature: 15°-16°C (59 - 60°F).

We recommend the use of decanter.

### Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial
- **Climate:** Mediterranean.
- **Harvest:** Good weather, almost without rain in the season. Grapes with good acidity and color concentration. Harvest took place in the second week of april.

### Winemaking

- **Fermentation:** Traditional with selected yeasts
- **Filtration:** No filtering.
- **Ageing:** 14 to 16 months in french oak barrels of first use. Good ageing potential.

### Laboratory analysis

- **Alcohol:** 13,7 %
- **Residual sugar:** 4,12 g/l
- **Total acidity:** 6,45 g/l
- **pH:** 3,40

