



TERRAMATER®

Vineyard Reserve

Merlot
CURICÓ / CHILE



Tasting notes

- **Colour:** Deep red color with purple hints
- **Aromas:** Fruit nose. Soft aromas of cassis and red fruits such as cherries.
- **Flavors:** Medium bodied wine. Friendly tannins. Ripe black fruit flavors.
- **Pairing:**
 - Stuffed pasta on tomato or white sauce with spices
 - Italian food in general.

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.
- **Climate:** Warm temper.
- **Harvest:** Season without rain, good grape quality and good yields. Grapes with a good concentration of color and aromas. Harvest took place the first / second week of April.

Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** Filtration through 0,65 membrane.
- **Ageing:** 30% of the blend in french oak barrels for six months.

Laboratory analysis

- **Alcohol:** 13,8 %
- **Residual sugar:** 4,58 g/l
- **Total acidity:** 5,5 g/l
- **pH:** 3,5

