

Caleuche Reserva Merlot

100% Merlot

Maule Valley
Alcohol: 14%

Profile

Bright ruby red colour. Red fruit aromas such as strawberry and cherry emerge with some spices and hints of dried green herbs. This is a fresh and easy to drink wine that will pair well with many foods or be great also on its own. It has good acidity and smooth tannins that balance the fruit flavors and lightly used french oak. The finish is very soft and enjoyable, with red fruit and baking spices remaining after each sip.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: Addition of select yeasts. AF is conducted between 26°C and 28°C (78,8°F – 82,4°F) for 7 to 10 days. MLF takes place in the presence of oak.

Ageing: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting notes

Strawberry | Cherry | Dried green herb | Spices

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Roasted meat- Macaroni cheese - Chicken - Duck

When to drink: between now and 2028

