

SANTA Estampilla



GRAN RESERVA

Merlot

Variety: Cabernet Sauvignon / Merlot

Appellation: D.O. Maule Valley

Winemaker: Claudio Gonçalves R.

Bottling: Estate bottled

Alcohol: 13,5°

Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification

The Merlot grapes come from ancient vines and were harvested by hand at the end of April. In order to extract colour and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation during eight days. The must is then fermented in small stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during more than ten days. The wine is then left to macerate for more than twenty days in order to extract tannin and then placed in French and American oak barrels for more than twelve months. At the end the wine is bottled without filtering to maintain its extraordinary qualities.

Notes from our Winemaker

This blend has a deep ruby red. Its aromas remind us of red ripe fruit with intense notes of peppery jam. In the palate is soft, fresh and well balanced, with soft tannins. It is a great option to combine with barbecued red meats, pasta and tomato based sauces and mature cheeses.

Recommended serving temperature

Serving temperature between 17° - 18°C

