

MARQUES *de* CASA CONCHA



MERLOT • VINTAGE 2016 *D.O. Maule, Maule Valley*

VARIETIES

MERLOT	85%
CABERNET SAUVIGNON	10,5%
SYRAH	4,5%

BOTTLING DATE

April 2018

ANALYSIS

ALCOHOL	14.3° VOL%
pH	3.42
TOTAL ACIDITY (TARTARIC ACID)	5.74 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

San Clemente Vineyard, D.O Maule,
Maule Valley.

VINEYARD DESCRIPTION

The vineyards are located 200 m a.s.l. in the San Clemente zone and extend over hills and alluvial terraces near the northern bank of the Maule River. The Merlot vines are primarily clone 181 and are trellised to vertical shoot position.

PLANTATION YEAR

1990-1998.

SOIL

Alluvial with a clay-loam texture.

CLIMATE

Mediterranean, with an extended dry season. The area receives constant breezes from the Maule River and is also subject to broad shifts between daytime and nighttime temperatures during the summer due to the influence of the Andes Mountains.

HARVEST

Manual. March 15-30, 2016.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The grapes were destemmed and gently dropped into closed tanks for fermentation over 7-9 days with traditional pumpovers. Malolactic fermentation took place naturally.

AGING

18 months 50% in French oak barrels and 50% in 5,000-liter foudres.

AGING POTENTIAL

Drink now or cellar until 2023.

TASTING NOTES

Deep, dark, and bright red with aromas of blackcurrants, wild berries, plums, and spices with a nice touch of vanilla, mocha, and oak that lend complexity. Fresh and captivating on the palate with velvety soft tannins that complement the tremendously fruity expression well into the long and lingering finish.

FOOD PAIRING

Red and white meats in classic, elegant preparations; pastas or legumes over intensely flavored sauces with beef, tomato, mushrooms, or bacon; mild terrines or pâtés, soft ripe and smoked cheeses.