

contempo Merlot 2015

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINEYARD AREA

Located 85 km (53 mi) south of Santiago, the Rapel Valley is Chile's agricultural heartland and further divided into two winegrowing sectors. Cachapoal, the northernmost, is known primarily for red grapes. Cachapoal Alto stretches eastward into the Andean foothills and produces elegant, well-balanced Cabernets and red blends. Farther west toward the Coastal Mountains, the Peumo sector, where this Merlot is source from, receives just enough cool maritime influence to create a warm, but not hot climate.

VINIFICATION

The grapes are machine harvested, de-stemmed and crushed. The must is pumped to a fermentation tank, followed by active dry yeast rehydrated. During the fermentation, open pump-overs are made to enhance fruitiness, keeping controlled temperature at 24-27°C during 7-10 days. The press wine is kept separate. Part of this blend underwent micro oxygenation technique. The malolactic fermentation usually occurs naturally.

TASTING NOTES

This wine is an intense purple color. On the nose, you can find a ripe fruity aroma with black cherries, blackberries, violets and plums. The palate is smooth, with a medium concentration, well-balanced, firm and juicy. This is a great wine for roasted chick-en or duck, beef bourguignon, or other lighter meats, as well as lightly spiced dark meats. It also pairs well with tomato sauce-based pasta dishes.

ACCOLADES:

- ◆ **93 POINTS** ~ Just Wine Points
(*latest rating)



REGION:	Chile
ORIGIN:	Cachapoal Valley, Peumo Area
VARIETAL:	100% Merlot
VINTAGE:	2015
ACIDITY:	Balanced
ALCOHOL:	13.3%

Wine Regions of Chile

