

# contempo Merlot 2017

## 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

The Cachapoal valley is located in the warm, central part of Chile. Cachapoal, which lies in the northern part of the Rapel Valley, is one of Chile's historic wine growing regions and within it, the vineyards enjoy a unique position on the banks of the Cachapoal river. The climate is ideal for growing good quality wine grapes. The Cachapoal Valley is protected by the Chilean coastal range, which reduces the influence of cool and humid winds coming from the Pacific Ocean. Due to their particular location, vineyard areas benefit from this mountain range "shield". On the other hand, by being located in a plain near the Cachapoal river, they benefit from more exposure to the Pacific Ocean influence, which provides a very good climate. Cachapoal is reputed to have one of the longest and most even ripening seasons which allows for just the right amount of ripeness while retaining good acid levels for fruit freshness. This provides excellent varietal character with rounded tannins, great flavor and excellent acidity balance.

## 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 very fruity aroma with black cherries, cassis, spices and blueberries, as well as soft berries and mocha coffee. The palate boasts luscious fruit and silky tannins. This is a great wine for roasted chicken 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 and aged cheeses.

## ACCOLADES:

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



REGION:	Chile
ORIGIN:	Cachapoal Valley, Peumo Area
VARIETAL:	100% Merlot
VINTAGE:	2017
ACIDITY:	5.06 g/L
pH:	3.53
ALCOHOL:	13.3%
<i>*This wine is estate bottled*</i>	

## Wine Regions of Chile

