



MONARCA *Varietal*

Variety:

Merlot

Picking Season:

Last week of March and first week of April.

Origin:

Cachapoal Valley – Rapel, Central Valley.

Estate Vineyard:

Loreto Vineyard, cool area.

Climate:

Mediterranean template, clear seasons, great thermal amplitude between day and night during ripening season.

Soils:

Alluvial, sandy franc, low fertility, some stony areas.

Winemaking:

Before fermentation the grapes were cold macerated at 7 °C (44 °F) for 5 days in stainless steel tanks, the temperature rise to 23-25 °C (73-77 °F) with soft pump-overs to extract colour and aromas. After fermentation the wine is kept with the skins to complete 10 days. Some tanks were shortly macerated to have enhanced fruity character.

Cellaring:

6 months in stainless steel tanks.

Colour:

Intense red ruby colour, bright and young.

Nose:

Fruity, rich in red fruit, plums, raspberries, some vanilla notes.

Palate:

Soft, silky texture, medium bodied, long and persistent.

Service suggestions:

Service suggestions: Serve at 18 °C (64 °F), better in the first 2 years to enjoy the fruit characters.
