



MERLOT

ORIGIN:
Colchagua Valley

VINTAGE:
2016

SOIL:
Clay

AGEING:
Aged in French oak barrels

COLOUR:
Ruby red color with violet notes

NOSE:
Subtlest aromas of cherries, chocolate with hints of vanilla and smoke

PALATE:
Medium-bodied, with lovely tannins, velvety texture, rich and a long, pretty finish

FOOD PAITING:
Pasta, risotto, lightly spiced meats, soft cheeses