



Merlot
GRAN RESERVA

BRAND: CORTA HOJAS WINE

LEVEL: GRAN RESERVA

ORIGIN: LONTUE VALLEY - CHILE

COMPOSITION: MELOT 100%

Harvest

MANUAL HARVEST IN BOXES OF 13 KG .. LATE MARCH

Vinification

PROCESSING GRAVITATIONAL CLUSTER SELECTION.
COLD MACERATION FOR 72 HOURS, FERMENTATION BETWEEN 28 AND 30 ° C FOR 6 TO 8 DAYS WITH POSTFERMENTATIVE MACERATION ACCORDING TO TASTE. AFTER FERMENTATION, THE WINE ARE PLACED IN BARRELS, FRENCH AND AMERICAN OAK FOR 12 MONTHS. COARSE FILTRATION AND BOTTLING. YOUR BOTTLE MINIMUM TIME SHOULD BE ABOUT 6 MONTHS, WHICH GIVES IT COMPLEXITY AND ROUNDNESS.

Tasting Notes

RUBY RED. FRUITY AROMA, NOTES OF PLUM VARIETIES OVER A SMOOTH BACKGROUND DUE TO OAK BARREL AGING.
THE MOUTH IS LIGHT AND SMOOTH WITH GOOD BALANCE. MEDIUM BODIED, FRUITY AND ELEGANT FINISH.