



ESTATE MERLOT 2025

Since 1934 our family has specialized in producing wines that reflect their origin and the character of each vineyard, based on solid principles of sustainable farming and traditional winemaking techniques. With their fresh, honest style, Estate are wines that respect the varietal expression of their region of origin.



ORIGIN

Isla de Maipo, Maipo Valley.

VARIETIES

100% Merlot.

CLIMATE

Mild Mediterranean, with a cooling influence of afternoon breezes from the Pacific Ocean.

SOIL

Deep gravel soils.

HARVEST

The grapes were hand harvested on March 3rd.

WINEMAKING AND AGEING

The grapes were 100% destemmed and cold macerated for 3 days. Alcoholic fermentation was spontaneous. 65% of the wine was aged for 6 months in neutral French oak barrels and the rest in stainless steel tanks.

TASTING NOTES

On the palate, this Merlot is smooth and velvety, with generous flavour and a well-balanced structure, supported by fine tannins and lively acidity. It leads into a long, refined finish typical of Isla de Maipo. The nose reveals ripe red and dark fruits—raspberry and blueberry—complemented by notes of plum and a subtle hint of spice.



Alcohol:
13%



Cellaring recommendation:
Ready to drink, although it will hold for the next 5-6 years.



Decanting:
Not necessary.



Serving temperature:
15 - 16°C