Andes Peaks Merlot, DO Valle Central 2024

CHV6042024

Boutinot Chile

— Valle Central, Chile

Fabulous value, classic merlot from the Central Valley.

Production

This Merlot comes from vineyards in Chile's Valle Central. The grapes were hand picked in late April from selected blocks, in accordance with their optimal point of maturity. They were then transferred to our Las Palmeras facility for vinification. The process began with a 2–5-day pre-fermentation cold soak at 8º–10ºC (46º–50ºF), for an average of 2–5 days to extract primary aromas and colour. Alcoholic fermentation with selected yeasts followed at temperatures controlled at 25º–28ºC (77º–82ºF) with a program of pumpovers determined by enological criteria based on grape maturity. Upon completion of alcoholic fermentation, some tanks underwent a post-fermentation maceration for 2–4 days, according to the characteristics of the wine.

Tasting note

Deep ruby-red in colour, with a nose that presents aromas of red fruits, such as strawberries, some spice notes, and a light touch of coffee. The palate is nicely balanced with sweet, well-rounded tannins, good volume, and a long finish.

Food Match

This wine is ideal with lean red meats as well as white meats with lightly seasoned sauces, fresh and ripe cheeses, vegetable dishes, and pastas.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Winemaker:
Emilio Contreras

Grape Varieties:
Merlot 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
15039161000873