



# VILCÚN

MERLOT - 2023  
CENTRAL VALLEY

## WINEMAKING

The grapes were harvested both by hand and mechanically at the beginning of April. They were placed in stainless steel tanks for a short pre-fermentation maceration of 2 days, when the juice was then inoculated with yeasts to begin alcoholic fermentation, which occurred over 8 days at temperatures between 22 and 25°C. Once fermentation finished, the wine was racked and remained in contact with oak. The wine was lightly filtered prior to bottling.

## WINEMAKER'S COMMENTS

Ruby red in color with intense glints of violet. The aromas are typical of the variety, including red fruit like raspberry, cherry, and blackberry integrated with notes of vanilla and toasted oak. On the palate the wine is smooth, with an enveloping texture and a long, elegant finish.

## PAIRING

Vegetarian tacos with black beans, pasta, risotto, and soft cheeses.

## TECHNICAL INFORMATION

Alcohol (%): 14°

pH : 3,58

Residual Sugar (g/l): 2,3

Total Acidity (g/l): 5

Aging: 3 months in contact with oak.

