

# VILCÚN



## MERLOT CENTRAL 2015

This wine has a bright ruby red color, with aromas of fresh red fruits like cherry and raspberry, along with some floral notes. In the mouth it is a balanced wine with nice acidity and easy consumption.

### WINEGROWING

Harvest Year: 2015  
Appellation: Central Valley  
Year in which vineyards were planted: 1993  
Yield: 12 tons/ha  
Month of harvest: April

### WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Post-fermentation maceration for 6 days to extract volume and density.

Fermentation: 10 days, starting at low temperatures up to 24°C, in order to preserve the fruit character and avoid the tannin over extraction.

Malolactic fermentation: yes

Ageing: Contant with American an French oak for 2 months.

### ANALYTICAL INFORMATION

Composition: 100% Merlot  
Alcohol (% vol.): 13  
pH: 3.65  
Total acidity (exp. in gr/Lt of Tartaric Acid): 5  
Residual Sugar (gr/Lt): 3,3