

MARQUES de CASA CONCHA



MERLOT • VINTAGE 2018 D.O. Maule, Maule Valley

VARIETIES

MERLOT	90%
MALBEC	10%

BOTTLING DATE

May 2020

ANALYSIS

ALCOHOL	14° VOL%
pH	3.42
TOTAL ACIDITY (TARTARIC ACID)	5.7 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

San Clemente Vineyard, D.O Maule,
Maule Valley.

VINEYARD DESCRIPTION

Located in the area of San Clemente at 200 meters above sea level. The vineyard stretches on colluvial soils and terraces. The Merlot vines come mainly from clone 181 and are trained on vertical trellises.

PLANTATION YEAR

1998 a 2010.

SOIL

Alluvial and Coluvial with a loamy texture.

CLIMATE

Mediterranean weather, with a long dry season and defined by a constant fresh breeze from the Andes which produces significant thermal oscillations between day and night during summertime.

HARVEST

15 March to 15 abril

VINIFICATION CELLAR

Lourdes Winery

VINIFICATION

Bunches are selected and destemmed, later transferred to fermentation tanks. This process is carried out in stainless steel tanks and lasts a total of 10 to 14 days. Malolactic fermentation is carried out naturally for 50% of the wine and induced with selected crops for the other 50%. The wine then completes a 14-month aging period in French oak barrels and fudges. Finally, stabilization occurs in a natural and untreated process.

AGING

14 to 18 months 50% in French oak barrels and 50% in a 5,000 liter foudre.

AGING POTENTIAL

Drink now and up to 2025.

TASTING NOTES

Deep red, bright, and dark. This wine presents aromas of black sarsaparillas, wild berries, plums, and spices. In the mouth it is elegant, fresh and captivating, its velvety tannins complement very well its fruity expression that leads to a long and tenacious finish.

FOOD PAIRING

White and red meats in traditional and elegant preparations; pasta or vegetable dishes based on intense meaty sauces, tomato, mushrooms, prosciutto or pancetta; soft terrines and pâtés; soft mature and smoked cheeses.