

# MARQUES *de* CASA CONCHA



## MERLOT • VINTAGE 2019 *D.O. Maule, Maule Valley*

### VARIETIES

MERLOT	95%
MALBEC	5%

### BOTTLING DATE

2021

### ANALYSIS

ALCOHOL	14.1° VOL%
pH	3.51
TOTAL ACIDITY (TARTARIC ACID)	5.4 g/L

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

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

### VINEYARD DESCRIPTION

The vineyards are located in the San Clemente area, 200 meters above sea level and extend along colluvial soils and some alluvial terraces. Merlot vines come mainly from clone 181 and are driven in a vertical trellis.

### PLANTATION YEAR

1999-2010.

### SOIL

Alluvial and colluvial with a clay-loam texture.

### CLIMATE

Mediterranean, with a long dry season. It is characterized by a continuous cool breeze that descends the Andes mountains and produces great oscillations between day and night temperatures during the summer.

### HARVEST

Third and fourth week of March.

### VINIFICATION CELLAR

Lourdes Cellar.

### VINIFICATION

The bunches are selected in the vineyard and de-stemmed, then transported to the fermentation ponds. This process is carried out in stainless steel tanks and lasts a total of 10 to 14 days. Malolactic fermentation occurs naturally for 50% of the wine and is induced with selected cultures for the other 50%. Next, the wine completes its aging period for 14 to months in French oak barrels and foudres. The stabilization of this wine occurs naturally, without treatments.

### AGING

14 months, 50% in 5,000 L foudres and 50% French oak barrels, 22% first use and 78% second and third use.

### AGING POTENTIAL

Drink now and up to 2026.

### TASTING NOTES

Deep, dark, bright red. Rich and skillfully balanced. Fresh and complex. Delicate notes of blackcurrant, spices, wild fruits, and red plum. It has a nice and elegant touch of toasted oak which adds an attractive dimension. Elegant tannins accompany a great fruit expression on the palate. Its finish is long, fresh, and captivating.

### FOOD PAIRING

White and red meats in classic preparations; pastas or legume dishes; casserole dishes and soft pâté; mature and smoked soft white cheeses.