



CORNELLANA®
ESTATE GROWN

Reserve

Cornellana wines come from our vineyards in Peumo, DO Cachapoal Valley.

A magical and secluded place with a perfect micro climate which allows us to create unique high quality wines.

MERLOT 2019

WINE OF CHILE

VINEYARD REGION: Peumo, D.O. Cachapoal Valley

93% Merlot - 7% Shiraz

TASTING NOTES

MATURATION

The grapes are machine harvested, de-stemmed and crushed. Then the must is pumped into a fermentation tank and inoculated with selected yeasts. During fermentation, open pump-overs are made, keeping controlled temperature at 28°C for about 15 days. Pressing takes place when the necessary amount of color, flavor and tannin is extracted. The pressed wine is kept separate. Malolactic fermentation usually occurs naturally. The wine is aged for 6 months in French oak.

NOSE

Ripe fruit, hints of red berries, black cherries and plum, enhanced by light oaky aromas.

PALATE

A rich medium concentrated wine, silky, fine tannins and good weight of fruit.

FOOD MATCHES

Pork chops and spicy mashed potatoes, roast duck, pasta with red sauce.

ALC/VOL: 13,5% **ACIDITY:** 5,50 (tartaric acid)
PH: 3,54

