## MOMENTOS

## **RESERVA**

This wine was born out of a series of magical moments *I* orchestrated by the two Masters of the Cachapoal valley; the Andes () and the Pacific Ocean (), that allied with our moments of wisdom are transformed in moments of pleasure, experience and celebration of life . With a great balance of fruit, elegance and complexity, it is the perfect accompaniment to special Moments.

## **MOMENTOS RESERVA MERLOT 2014**

Vintage 2014

**Grape Composition** 100% Merlot Appellation Cachapoal Andes

WINEMAKING HIGHLIGHTS

Maceration Stainless steel tanks

Fermentation time Eight days

25-28 °C I 77-82 °F Temperature

Malolactic fermentation

Aged in French and American oak barrels for four **Ageing Process** 

months

Yield 18 Ton/há

LABORATORY ANALYSIS

13,5 % vol. Alcohol 3,43 g/L (H2SO4) **Total Acidity** 

4,38 g/L Residual Sugar 3,65

TASTING NOTES

Brilliant red violet. Color

Red fruits, dried plums and vanilla notes. Nose

Fruity, velvety and round tannins, with a soft finish. Palate

Perfect with fish like salmon and tuna. Turkey and SERVING AND FOOD PAIRING

chicken, roast beef and pasta with soft sauces.

Brie and camembert cheese. Serve at 13-18 °C I 55-64 °F.

Up to five years in a fresh, ventilated and dry place. CELLAR KEEPING

To not less than 10 °C I 50 °F, not more than 18 °C I 64

°F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T°

AND STRONG LIGHT.



