

FOYE

GRAN RESERVA

MERLOT



VARIETY

Merlot

TASTING NOTES

Our Merlot features a red color with bright, clear purple Hues, with medium body. The delicate nose is rich in red fruit like strawberries and other aromas like wild mushrooms and moist earth. In the mouth, the balanced acidity and floral aftertaste give the wine a more persistent and elegant finish. Pairing: It goes very well with pasta, white meats, fatty and fibrous fish, and semi-ripe goat cheese. Aging potential: 5 years. Serve 16°C.

APPELLATION

Maule.

VINEYARD

20-years old vineyard located 32 km from the ocean. Ungrafted, VSP-trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.

CLIMATE

Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.

SOIL

Medium-depth soil in a rock-clay mixture that helps retain water and promotes root growth.

HARVEST

Mechanical harvest with grape selection during the second week of March.

FERMENTATION

Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during Malolactic Fermentation.

AGING

25% in third- and fourth-fill barrels, concrete vats, 6 months.