



FOYE

MERLOT

TASTING NOTES

Our Merlot is bright ruby red in color and is rich in ripe red fruit and notes of strawberries, wild mushrooms and moist earth. Light to medium body, with smooth, juicy tannins.

Pairing: A nice accompaniment for creamy vegetable soups, white meats and fish. Also nice with pizza and light-flavored cheeses.

Aging potential: 2 years or more.

Serve at 16 –18°C.

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| VARIETY | 100% Merlot |
| APPELLATION | Maule |
| VINEYARD | Planted mostly with nw exposition using VSP training techniques and drip irrigation. |
| SOIL | Alluvial-colluvial origin in terraces and slopes of medium-to-low fertility. Good drainage. |
| HARVEST | Mechanized harvest the third week of March. |
| FERMENTATION | Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26°C. |
| AGING | Micro-oxygenation with staves during malolactic fermentation. |