

FIVE FÊTES MERLOT





COUNTRY: Chile

REGION: D.O. Central Valley

VARIETAL: Merlot

BRAND: Five Fêtes

ALCOHOL: 12.5%

SIZE: 750 ml

TASTING NOTES

This Merlot has a bright ruby-violet color.

On the nose, it shows abundant notes of ripe red fruits and spicy hints.

On the palate, it has sweet and velvety tannins, with a long and lingering finish.

We recommend to serve it at 16° to 18°C, and match it with roast red meats, fresh cheese, rosemary chicken or pasta with soft sauces.

VINEYARD

Located in Villa Alegre, 285 km south from Santiago, in Maule Valley. Mediterranean climate, dry summers, sunny days, where temperature varies greatly between day and night. Under these conditions, the grape develops ripe tannins, excellent aromas and concentrated flavors.

WINEMAKING

Harvest in late March. Fermentation in stainless steel tanks with selected yeasts at controlled temperatures ranging between 26° to 28° C, for 7 days. Stabilization, filtration and bottling.