



“Santa Teresa” Reserva Merlot

2018

Tasting Notes

Beautiful ruby color. Lively fruit aromas with notes of plum. On the palate, good body, fresh with nice, firm tannins.

The Vineyards

A single vineyard wine from the Santa Teresa vineyard in Angostura. Some of the vines predate cloning and go back to their origins in Saint Emilion. All grapes are hand-picked and sorted. A temperate climate with a big diurnal daily range. Cool nights ensure great acidity, balance and aromatics. Terroir is a combination of clay and granite which imparts minerality and complexity.

Appellation

Valle de Colchagua, Chile.

Harvest

Grapes 100% hand-picked in small trays, preselected in the vineyard according to quality classification and ripeness. Harvest dates: March 27th to April 8th.

Vinification

Hand sorting of the grapes before destemming. Prefermentive maceration for 4 days at 8°C.
Alcoholic fermentation in stainless steel tanks for 16 days at 23°C Run off and malolactic fermentation.

Ageing

20% aged in French oak barrels for 4 months;
80% in stainless steel tanks.

Food Pairings

Delicious with white meats such as chicken or turkey, it also goes very well with ostrich or pork cutlets.



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