



**NATURA**  
Merlot  
Emiliana  
Chile

**Area of Production:**

Central Valley, Chile.

**Soil:**

Alluvial mixture of sand and clay.

**Grape Variety:**

100% Merlot. 100% organically grown grapes.

**Production Technique:**

The organically grown grapes are hand-picked the third week of March. After the crush, the must is transferred to temperature-controlled stainless steel tanks for a cold soak before undergoing alcoholic fermentation. The wine then undergoes malolactic fermentation which took place naturally by controlling the temperature to complete the process. 20% of this wine is aged in French oak barrels for 6 months, then blended in order to obtain a more complex character.

**Characteristics:**

*Color:* Deep ruby.

*Bouquet:* Attractive red fruit aroma of strawberries and raspberries with hints of black pepper.

*Taste:* Full and velvety with flavors of plum, cocoa and smoke, with smooth tannins and a firm, supple core.

*Alcohol Content:* 13.6%.

*Total Acidity:* 3.6 g/l.

This wine goes well with red and white meats, ham, and strong cheeses.