



WALNUT CREST Merlot

Area of Production:

Central Valley, Chile.

Soil:

Alluvial.

Grape Variety:

100% Merlot.

Production Technique:

The grapes are hand harvested, then fermented in stainless steel tanks at a cool temperature, allowing for greater fruit flavor. Ageing takes place for 3-4 months in stainless steel.

Characteristics:

Color: Deep ruby red.

Bouquet: Aromas of red fruits and spice.

Taste: Nicely balanced with sweet red fruit flavors such as strawberries, well rounded tannins and a long finish.

Alcohol Content: 13%.

Total Acidity: 3.09 g/l.

An outstanding and delicious varietal. This complex yet delicate wine makes a charming suitor to pasta dishes, chicken and mild cheeses. Serve at room temperature.