

WALNUT CREST

Deep ruby-red in color, the nose presents aromas of delicious red fruits, spice notes, and a light touch of coffee. The palate is nicely balanced with sweet, well-rounded tannins, good volume, and a long finish. Great value.



WALNUT CREST MERLOT

Walnut Crest delivers outstanding quality and value in flavorful, everyday wines.

SOIL

Alluvial.

PRODUCTION TECHNIQUE

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

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.

FOOD PAIRING

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

ORIGIN

Central Valley, Chile

VARIETIES

100% Merlot

ANALYSIS

| | |
|---------------|-----------|
| Alcohol | 13.0% Vol |
| Total Acidity | 3.09 g/l |

SIZE(S)

| | |
|-------|-----------------|
| 1.5L | 0 82734 31632 9 |
| 750ml | 0 82734 31634 3 |

PACK(S)

| | |
|-------|------|
| 1.5L | 6pk |
| 750ml | 12pk |