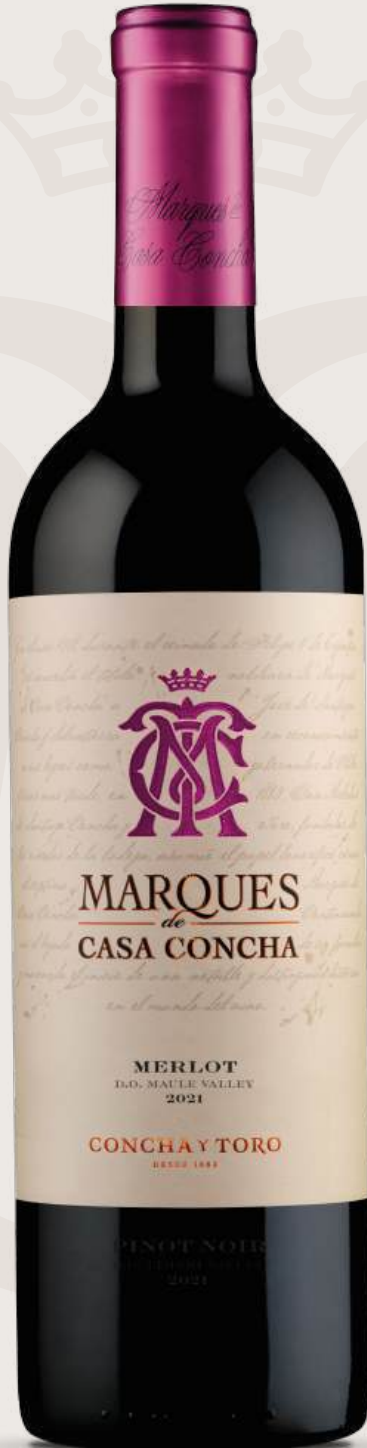




**MARQUES**  
*de*  
**CASA CONCHA**



## MERLOT VINTAGE 2021

### VARIETIES

Merlot \_\_\_\_\_ 100%

### BOTTLING DATE

December 2022

### ANALYSIS

Alcohol \_\_\_\_\_ 14.1° VOL%  
pH \_\_\_\_\_ 3.52%  
Total acidity \_\_\_\_\_ 5.46g/l  
Residual sugar \_\_\_\_\_ 2,14

### WINEMAKER

Marcelo Papa

### VINIFICATION CELLAR

Lourdes Winery.

### VINEYARD

Quebrada de Agua Vineyard,  
Maule D.O., Maule Valley.

### VINIFICATION

Bunches are selected in the vineyard and destemmed, then transported to the fermentation tanks. This process occurs in stainless steel tanks at 25-27 °C and lasts 12 days. Malolactic fermentation occurs naturally for 50% of the wine and is induced with selected cultures for the other 50%. The wine is then aged for 14 months in French oak barrels and foudres. Stabilization of this wine occurs naturally, without treatment.

### VINEYARD DESCRIPTION

The vineyards are located in the San Clemente area of the Maule Valley at 208 meters above sea level and extend along colluvial soils and some alluvial terraces. The Merlot vines come primarily from clone 181 and are trained on vertical trellises.

### AGING

14 months in French oak barrels (78% first use and 22% second use) and in 5,000-liter foudres.

### PLANTATION YEAR

2000-2014.

### AGING POTENTIAL

Drink now or in the next 8 years.

### SOIL

Clay loam-textured colluvial. The clay present in the soil gives character to the wine. These are soils with good permeability, medium organic matter content, low fertility, and flat geography.

### TASTING NOTES

Intense and deep purplish red color. The nose is fresh and complex with delicate aromas of red fruits, including cherries, raspberries, and fresh plums, shared by soft notes of sweet spices. The palate is ample and concentrated, with an elegant texture and smooth and firm tannins accompanying a great fruity expression on the palate. The finish is persistent, sweet, and captivating.

### CLIMATE

Mediterranean weather, with a long dry season. The strong influence of the Andes mountain range with a constant cool breeze coming down from the mountain range produces large thermal oscillations between day and night during the summer. In the 2021 season, we had a spring with good weather conditions. December and January were warm, but the end of January saw precipitation that cooled the rest of the season, resulting in a very cool final expression of the grapes.

### FOOD PAIRING

Lean white and red meats; pasta of all kinds or legume dishes; terrines and soft pâtés; soft mature and smoked cheeses.

### HARVEST

March 20 to April 5.