

MARQUES *de* CASA CONCHA



MERLOT • VINTAGE 2020

D.O. Maule, Maule Valley

VARIETIES

MERLOT	100%
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BOTTLING DATE

June 2022

ANALYSIS

ALCOHOL	14.4° VOL%
pH	3.45
TOTAL ACIDITY	5.69 g/L
RESIDUAL SUGAR	1.94 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

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

VINEYARD DESCRIPTION

The vineyards are in the San Clemente area in the Maule valley at an altitude of 208 masl. They have colluvial soils and some alluvial terraces. The Merlot vines are mainly clone 181 and are vsp-trained.

PLANTATION YEAR

2000-2014.

SOIL

Colluvial with loamy clay texture. The clay lends character to the wine. These are soils with good permeability, an average level of organic material and low fertility. The terrain is flat.

CLIMATE

Mediterranean with a prolonged dry season. The Andes Mountains have a significant impact on the climate here, which takes the form of a constant cool breeze blowing down from the mountains. This produces great thermal oscillation between day and night during the summer. The 2020 season was generally warm and the conditions in spring were good and

frost-free. During the summer, the maximum temperatures were higher than the historic average but the nights were cool, allowing the tannins to mature well.

HARVEST

First week of March.

VINIFICATION CELLAR

Lourdes Winery.

VINIFICATION

The clusters are selected in the vineyard, then they are destemmed and transported to the fermentation vats. The alcoholic fermentation takes place in stainless steel tanks at a temperature of 25°C-27°C and lasts 12 days. 50% of the wine undergoes a spontaneous malolactic fermentation, while the MLF process for the other 50% is induced by the addition of selected cultures. The wine is then aged for 14 months in French oak barrels and foudres. It is naturally stabilized, without treatments.

AGING

The wine is aged for 14 months: 30% in 5,000-litre foudres and 70% in French oak barrels (21% new and 79% second- and third-use).

AGING POTENTIAL

his wine can be enjoyed now or cellared for up to 8 years.

TASTING NOTES

Intense, bright violet colour. It is fresh and complex on the nose with delicate aromas of black fruit, plums and cherries, along with soft notes of sweet spices. In the mouth, it is broad and concentrated with silky-smooth and elegant tannins and great fruit expression. The finish is long, sweet and delightful.

FOOD PAIRING

White meat and lean red meat, all types of pasta dish, pulses, mild-flavoured terrines and pâtés and mature, soft and smoked cheeses.