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## MERLOT

Variety: 85% Merlot.  
Valley: Central Valley.  
Winemaker: César Catalán H.

### WINEMAKER'S COMMENT

This wine has a bright ruby red color. On the nose, notes of fresh red fruits such as cherries and hints of vanilla along with sweet spices such as cloves, can be appreciated. It is a wine of good volume, balanced and with velvety tannins.

### CLIMATE & SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop. The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas. The interaction between the effects of the Andes and those of the Pacific Ocean creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity.

The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains.

### VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity, and respect the varietal character.

### VINIFICATION

The grapes are harvested in accordance with strict monitoring for ripeness and tasting the berries prior to harvest. Once picked, the grapes are transported to the cellar, destemmed, very gently crushed, and deposited directly into the fermentation tank. During fermentation, the must is monitored daily to keep temperatures at 25°-28°C and ensure the extraction is gentle, generating the maximum volume on the palate. Once alcoholic fermentation is complete, malolactic fermentation occurs spontaneously to enhance the development of aromas and complexity on the palate.

### AGEING

The oak in which this wine is aged comes from French forests, which is then, toasted by hand in small batches for a unique production of high-quality aromas. The wine is in contact with the wood for a period of 3 months, which intensifies the sensation in the mouth, delivers intense vanilla notes and provides great structure.

### TECHNICAL DETAILS

Alcohol: 12.7%v/v  
pH: 3.8  
Total Acidity: 5.47 g/l.  
Residual Sugar: 8 g/l.

### FOOD PAIRING

Ideal with mature cheeses, pasta based on cheese sauces, grilled meat and desserts such as flan. Serve between 16 and 18°C.