

# VERAMONTE



## MERLOT | 2018

### ORGANIC WINE

#### CASABLANCA VALLEY

#### COMPOSITION

100% Merlot

#### WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated on top of the skins for another five days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

#### 2018 VINTAGE

An extraordinary season, with significant rainfall in the winter, accumulating a record average of the last ten years in the Casablanca Valley. Temperatures were moderate during the whole season, giving way to a slow maturity curve, achieving very good quality physiological maturity. The grapes were harvested in optimum condition, with the maximum fruit expression of the Casablanca Valley, delivering fresh, intense and long wines.



ORGANICALLY FARMED VINEYARDS  
DELIVER MAXIMUM EXPRESSION OF  
OUR LIVING SOILS.



16°C - 60°F



GRILLED VEGETABLES,  
STEW, PASTA



ALCOHOL  
14.5%



8 MONTHS IN  
NEUTRAL OAK



PH  
3.7



RESIDUAL SUGAR  
3.21 G/L



ACIDITY  
4.66 G/L