

UNDURRAGA

ESTABLISHED IN 1885

MERLOT

- CENTRAL VALLEY -

VARIETY: 85% Merlot – 15% Syrah

HARVEST: The grapes were harvested in 500 kilo bins.

SOIL: Sedimentary, with an average texture, loamy to clayey loam and well drained.

WEATHER: Humid mediterranean

AGING: Took place in stainless steel vats, between 2 to 5 months.

COLOUR: Ruby red colour with violet tones.

NOSE: Cherry aromas and soft


PALATE: Light and well balanced

PAIRING:

✓ PASTAS

✓ RED MEATS

✓ CHEESE

 16 – 18°C.

WINEMAKER: Patricio Lucero



ESTATE GROWN - VINO DE CHILE

www.undurraga.cl

