



Beach Kite

Analysis

Sub-region: Central Valley
Varieties: Merlot
Soil: Loam | clay

Alcohol: 13%
Total acidity: 4,5 g/L
Residual sugar: 4 g/L

Climate

Mediterranean climate characterized by large day/night temperature differences as a result of the proximity with the Pacific Ocean (80 Km) and the Andes Mountains (60 Km). Unlike the neighboring areas Our Winery receives a fair amount of wind coming from the south during the summer afternoons. This helps keep the temperature from rising too much during the summer months. Annual precipitation is of 600mm concentrated during the winter months.

Soil

This Merlot is made starting with grapes from parcels in northern sector, characterized by deep, loam-clay soil.

Viticulture

Maceration: Short maceration period -- 10 days.
Extraction: Traditional pumping-over, and mixing with liquid nitrogen.
Fermentation: Starts with active dry yeast (Bayanus); temperature 25-28 degrees Celsius (77-82 Fahrenheit).
Aging: Wine conserved on its lees in stainless steel vats for 2-3 months before blending and bottling.

Vinification

Appearance: Deep red color, bright, with pink highlights.
Nose: Intense nose of blueberry and cassis with a hint of mint.
In mouth: Pleasant and lively mouth entry; medium bodied, with suave tannins in the finish.

Tasting Note

Ruby red with bright red highlights. Intense strawberry and raspberry on the nose with a hint of cacao. Pleasant and lively on the palate, medium bodied, with well-blended tannins in the finish.

Pairing recommendation

Pastas.