

# MARQUES de CASA CONCHA



## MERLOT • VINTAGE 2014 *D.O. Maule, Maule Valley*

### VARIETIES

MERLOT	88%
CABERNET SAUVIGNON	12%

### BOTTLING DATE

February 2016

### ANALYSIS

ALCOHOL	14,3° VOL%
pH	3.40
TOTAL ACIDITY (TARTARIC ACID)	5.55 g/L

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

San Clemente Vineyard, D.O Maule,  
Maule Valley.

### VINEYARD DESCRIPTION

The vineyards are located 200 m a.s.l. in the San Clemente zone and extend over hills and alluvial terraces near the northern bank of the Maule River. The Merlot vines are primarily clone 181 and are trellised to vertical shoot position.

### PLANTATION YEAR

1990-1998.

### SOIL

Alluvial with a clay-loam texture.

### CLIMATE

Mediterranean, with an extended dry season. The area receives constant breezes from the Maule River and is also subject to broad shifts between daytime and nighttime temperatures during the summer due to the influence of the Andes Mountains.

### HARVEST

Manual. Last week of March, 2014.

### VINIFICATION CELLAR

Peumo Cellar.

### VINIFICATION

The grapes were destemmed and gently dropped into closed tanks for fermentation over 7–9 days with traditional pumpovers. Malolactic fermentation took place naturally. Most of the wine was aged for 18 months in French oak barrels, and a small portion aged in 5000-liter foudres.

### AGING

18 months in French oak barrels, and a small portion aged in 5000-liter foudres.

### AGING POTENTIAL

Drink now or cellar until 2021.

### TASTING NOTES

Deep, dark, and bright red with aromas of blackcurrants, wild berries, plums, and spices, and a nice touch of vanilla, mocha, and oak lend complexity. Rich, deftly balanced, muscular, and multi-layered on the palate with firm tannins that will evolve nicely.

### FOOD PAIRING

Red and white meats in classic, elegant preparations; pastas or legumes over intensely flavored sauces with beef, tomato, mushrooms, or bacon; mild terrines or pâtés, soft ripe and smoked cheeses.