

KAWIN MERLOT 2015



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VARIETY

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VINEYARD

Soil

This wine comes from one of our parcels located in the valley of Santa Cruz composed largely of a clay soil.

Density

3000 vine/ha.

Climate

Continental with strong oceanic influence. Large thermal amplitude of up to 30°C (in autumn the coastal mists sweep, cooling the bays).

Average age of the vines

12 years.

Yield

10 000 kg/ha.

Location

Central Valley.

TASTING NOTES

Shiny cherry red. Young nose marked by red fruits (cherry, strawberries). Fresh, silky mouth. Pleasant and sweet tannins

SUGGESTIONS

Dishes in sauce, meats and grills.

TEMPERATURE

18 - 20°C

CONSUMPTION

2 - 3 years

WINEMAKING

Harvest

In 15 kg bags, the grapes are transported to the cellar where they are immediately scraped and crushed.

Vinification

Early and cold curing, 3-day pre-fermentation maceration and subsequent inoculation. Fermentation is carried out at low temperature to ensure a gentle extraction. Decoings are early to maintain the freshness and ease of this wine.

Ageing

Simple aging in vats, with regular stirring to maintain the volume of the wines.

THE VINTAGE

After a winter with rainfall in normal, after 5 years of deficits, we therefore started the season with our tanks full of water. The beginning of spring was dry and warm, which advanced vegetative development. Climate conditions in November, warmer and wetter than normal, helped us to develop the berries. Continuous monitoring and biological protection of the vineyards ensured that good sanitary conditions were maintained in a year that was difficult at national level. The vintage looks structured, with good tannic structures and ripe aromas. On Lolol, oceanic influence should allow us to preserve natural acidity.