

Wines of Chile

La Piqueta Merlot

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varietals of Chile's exciting wine landscape.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Merlot**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Deep purple in colour this wine has lots of fruity aromas white ripe plum and damson fruit flavours combine on the palate for a smooth, gently, spiced finish.

Food Pairing

A perfect accompaniment to beef, game (deer or venison), rice, pork and lamb dishes.

Technical Information

Grapes are hand picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures) to express the maximum the extraction of fruit aromas and soft tannins. After fermentation, a post-fermentation maceration is carried out to obtain a mature, complex and elegant wine with a soft, round palate.