

Caleuche Merlot

100% Merlot

Maule Valley
Alcohol: 13.5%

Profile

Attractive ruby and garnet red colour. Heaps of black fruits with hints of blackcurrant and black pepper in the glass. A pleasant mouthfeel with a rich texture and a persistent finish that coats the palate and just enough tannin to stand up to pairings from pizza and pasta to roasted meats and vegetables.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Harvest date: Second week of March to first week of April.

Pre-fermentation - Maceration: 40% of the grapes are cold macerated for 3 to 5 days.

AF temperature: 24°C to 26°C

Fermentation Time: 5 to 7 days

Tasting notes

Black Fruits | Blackcurrant | Black Pepper | Spices

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Beef - Pizza - Pasta Bolognese sauce - Lamb

When to drink: between now and 2026

