



MONARCA *Reserva*

Variety:

Merlot

Picking Season:

third week of March.

Origin:

Cachapoal Valley – Rapel,
Central Valley
Single Vineyard: Loreto Vineyard

Climate:

Mediterranean template, clear seasons, great thermal amplitude between day and night during ripening season.

Soils:

Alluvial, sandy franc, low fertility, some stony areas.

Winemaking:

Before fermentation the grapes were cold macerated at 7 °C (44 °F) for 5–7 days in stainless steel tanks, the temperature rise to 27–30 °C (80–86 °F) with soft pump-overs to extract colour and aromas. After fermentation the wine is kept with the skins to complete 20 days.

Cellaring:

12 months in French oak and american oak barrels.

Colour:

Intense red ruby colour, bright with soft brick tones.

Nose:

Complex nose, rich in red fruit, plums raspberries, coffee notes with vanilla and toasted notes.

Palate:

Concentrated, silky texture, great body, long and persistent.

Service suggestions:

Serve at 18 °C (64 °F), better in the first 4 years to enjoy the fruit characters, but can improve even in 8 years since picking.
