

RIO ALTO

WINE OF CHILE

Merlot
Aconcagua Valley



HARVEST & BLEND

90% Merlot
10% Carmenère
Winemaker: Horacio Vicente

CLIMATE & SOIL

Loam and clay soil, medium to low fertility, well drained gravelly subsoil.

PROCESSING

Fermented in temperature-controlled stainless steel tanks (28-30°C). This wine is un-oaked in order to preserve its varietal characteristics.

ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Specific Gravity:	0.989	
Total Acidity:	5,6	g/L (Tartaric)
Volatile Acidity	0,36	g/L (Acetic)
pH:	3.6	
Sulphur Dioxide-Total	23	mg/L
Residual Sugar:	2.7	g/L

*analytical data may vary from one lot to another

Tasting

With a bright red colour with plum and cherry aromas, this Merlot has the characteristic smooth tannins of the Aconcagua valley, with hints of spice and a fruit finish.

Food Paring Suggestions

Medium body and smoky notes on the finish pair this wine well with white meats, salmon or pastas. Serve between 16 ° and 18° C.
Cellaring Ability: drink now!

The Aconcagua River begins its course in the Andes Mountains, near the highest peaks in America. As it winds down through the valley, the crystal river water flows around our vineyards to nourish and give life to Rio Alto.

The intensity and purity of the Aconcagua River is reflected in Rio Alto wine. Quality and respect for the environment are the motivating forces in all stages of winemaking, from careful vineyard management to high tech vinification methods. Gentle, delicate winemaking and ageing in stainless steel allow us to express the true characteristics of each grape variety.