Colchagua Valley

La Piqueta – Merlot

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

Region:

The Colchagua Valley is located in the Central Valley region, nestled between the Andes Mountains and the Pacific Ocean. The area enjoys a Mediterranean climate with maritime influences, characterised by hot, dry summers and cold, wet winters. This climate, together with the stony, alluvial soil, provides ideal conditions for vineyards.

VARIEDAD: Merlot	ESTILO: Still wine
GRADUACIÓN ALOHÓLICA: 13%	RECOMENDACIÓN DE SERVICIO: Between 14 and 16 °C

Notas de cata

Lush with blackberry and black plum notes, this wine offers a spicy and herbaceous palate with a long, satisfying finish. Ideal for pairing with Mexican cuisine and pasta dishes.

Maridaje

It is ideal with pasta and spicy dishes, with meat broths and mild cheeses.

Información técnica

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.