

Merlot Reserva DO Rapel Valley 1902 Bodegas Tagua Tagua



Story of the wine:

1902 founded by Jose Gregorio Correa as a traditional farming family, they have been involved in San Vicente de *Tagua Tagua* area from more than 150 years as family, so they honour the place and the spirit of this land for more than 5 generations and continuing for the long. They have three valleys which grow their owned vineyards grapes such as Central Valley, Rapel Valley and Maule Valley - combined circa 520 Hectares. All wines take a natural wine making approach, though not certified.

Varietals:

100% Merlot

Area:

Rapel Valley, Chile

Av. age of the vines:

18- 24 years

Ageing:

Alcoholic fermentation between 27 ° to 29 ° to obtain better colour and structure. It is completed and complemented with malolactic fermentation. The wine then goes for 6 to 8 months in French barrels from at least 1 or 3 times use. Wine Maker: Jose Tomas & Correa Lisoni. Once the mixture is ready, the wine is smoothly rinsed and Stabilised at low temperatures, as long as necessary.

Descriptions for Wine List:

Red colour with ruby tones. The oenological work and its greater inclusion of wood, provide spicy aromas and fruits of the forest. The acidity is higher, the tannins marked, present and an end with sweet notes. The Reserve Line is characterised by the predominance of fruit on wood, which is more present, the ideal is an easy wine to drink and enjoy. Wine Maker: Jose Tomas & Correa Lisoni.

Certified Vegan.

