



Technical Information

Country	Chile
Region	Rapel Valley
Blend	85% Merlot, 15% Cabernet Sauvignon
Winemaker	Pilar Diaz
Body	Medium
Oak	9 months in French & American oak
Residual Sugar	3.44 g/l
Closure	Cork
Vegan	No
Vegetarian	No
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA VOLCANES DE CHILE

Reserva Merlot

Region

Made up of the Colchagua and Cachapoal valleys, Rapel is one of Chile's largest wine producing regions. Sheltered from the cool influence of the Pacific by the Andes on one side and the Coastal Range on the other, this warm, dry region can support a wide range of varieties and styles. It has become primarily known for its reds but plantings of Chardonnay are also showing promise.

Producer

Bodegas Volcanes de Chile was founded in 2009 with a single mission: to create wine from grapes grown in Chile's distinctive volcanic soils. Head Winemaker Pilar Diaz describes their philosophy as *'To produce wines which reflect this unique and carefully studied origin and display the purity of the grape varieties without excessive use of oak. For us the volcanic character is an attribute which makes our wines more vibrant and richer with greater complexity in aromas and on the palate.'* Chile has over 2,900 volcanoes meaning that this bodega sources from vineyards across the country. Each grower produces grapes that uniquely reflect their own terroir, giving winemakers an enviable range of options to choose from.

Viticulture

Colluvial topsoil with little organic material and there is a composition of limestone, clay and fine sand but above all else there is an important rocky component that are blocks of lava or volcanic rocks called 'Andesitas'. The deeper soil strata has a greater composition of clay and less limestone or sand. This is a hot area with a considerable variation between day and night temperatures which is ideal for more structured red wines of great complexity and concentration with firmer tannins.

Vinification

The grapes were hand-harvested and carefully transported to the winery. The process begins with rigorous selection of the clusters. After de-stemming and pressing, the grapes undergo a pre-fermentative cold maceration for 4 days at 6°C-8°C, in order to obtain the greatest colour intensity and concentration of aromas. After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that it does not exceed 28°C. Successive pump-overs are used to extract the right level of tannins and colour from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is 22-25 days. After the wine is de-vatted, it is racked into French and American oak, where it undergoes malolactic fermentation and aging for 9 months. After cask aging, the Reserva Merlot is blended.

Tasting Note

Smooth and expressive with aromas and flavours that offer a pleasant mix of dark fruits especially plums and black cherries with subtle hints of cedar and smoke too. Approachable with medium-body and round tannins.

Food Matching

Grilled meats and grilled vegetables.