

■ SIBARIS RESERVA ESPECIAL - MERLOT



ORIGIN

Codigua Estate, Maipo Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

VINIFICATION

Reception: The grapes were harvested in 500-kilo bins. Once de-stemmed the grapes were carefully crushed. The juice was then placed in cold maceration, with skins, and left to soak at 5⁰ C. for 72 hours.

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 28⁰ and 30⁰ C. for a 7-day period. It was then placed in maceration, with skins, for an additional 15 to 18 days.

The wine was aged in new french and american Oak barrels for a 10-month period.

PRODUCT DESCRIPTION

This wine was made with selected 100% Merlot grapes grown at our Codigua Estate in our Maipo Valley vineyards. After being carefully aged in oak casks, it was then bottled and stored in our cellars until it reached maturity.

It has a beautiful violet red colour with a very complex fruity aroma. Oak characters have perfectly blended with the fruit flavours making it ideal with meats, stews, pasta and cheese.

WINEMAKER

Hernán Amenábar.

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