

AMIGO PERRO

MERLOT • 2023



LA JUNTA

D.O. CURICÓ • CHILE

Curicó Valley

PH: 3.62

Acidity: 5.32 gr/lt

Alcohol: 13.0°

Residual sugar: 2.80 gr/lt

Bright ruby-red in color. Clean, crisp, and very fruity on the nose, with strawberries and plums foremost, mingling with ripe fruits and spices. Smooth on the palate with noble, semi-sweet tannins that balance perfectly with the acidity.

CURICÓ VALLEY

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. This valley is alluvial in origin, with loam-textured soils that change to deeper clay-loam nearer the coast. It has a semi-arid Mediterranean climate with an extended dry season and more than 700 mm (27.6 in) of precipitation per year. An excellent daytime-nighttime temperature oscillation of more than 18°C/32°F offers privileged conditions for winegrowing.

VINIFICATION

The Merlot grapes are harvested in mid-April and they are taken to the winery in 450 kg bins. The clusters are destemmed and the berries crushed and deposited into temperature-controlled stainless steel tanks and chilled to 10°C (50°F) for 2 days of pre-fermentation maceration to extract the full fruit character. A classic vinification follows, with maceration through pumpovers over the course of 7 days. A pneumatic press separates the solids without pumping to preserve the full character and balance achieved. Finally, a portion of the new wine is aged in French oak. Conditions are then controlled to encourage malolactic fermentation and the wine is stored in temperature-controlled tanks prior to bottling.

AWARDS



FOOD MATCH



Pasta



Sauces with
mushrooms



Mature
cheeses

BEST SERVED AT

16° - 18°C (60°-64°F)

