



# FRONTERA

## MERLOT

◀ C E N T R A L V A L L E Y ▶

It is the perfect match for pasta, cheese, red meat and grilled chicken.



- **VARIETY** 85% Merlot / 15% Carmenere.
- **HARVEST** 80% hand-picked during the end of March to April.
- **SOIL** Alluvial and colluvial.
- **AGING** In stainless steel and epoxy concrete containers for 4 months.
- **COLOR** Bright and vivid dark ruby red.
- **NOSE** Cherries and pepper aromas with a slight touch of cacao.
- **PALATE** Elegant, round and full-bodied wine, with a long lasting aftertaste.

