

Sepia RESERVA



MERLOT

Merlot 89% - Petite Sirah 7% - Cabernet Sauvignon 4%

Denomination of origin

Maipo Valley

Deep loamy-clay soils, alluvial in origin. Semi-arid Mediterranean climate, with wide temperature range which makes for a perfect ripening of the grapes.

Harvesting and vinification information

The grape harvest was characterised by highly favourable climatic conditions, with lower average temperatures than a normal year and very late rainfall. This led to expectations that the grapes would ripen perfectly, achieving good acidities and moderate levels of alcohol. The reds obtained were very fruity, fresh and representative of each variety.

Harvesting: second week of March.

Ageing: 10-12 months in barrels of French and American oak.

Tasting notes

Colour: deep cherry-red, with violet highlights.

Aroma: red fruits, blackberries and fresh plums, with pleasant notes of vanilla.

Flavour: ripe red and black fruit, silken tannins and long, pleasant finish.

Serve at: 16-18°C.

Food match: brie and Camembert cheeses, terrines, pastas with tomato-based sauce.



Winemaker Director: Irene Paiva

Analysis 2016

Alcohol: 13.5%

pH: 3.20

Total Acidity: 3.80 g/L.

Residual Sugar: 2.44 g/L.