

# Las Mulas®



## Merlot 2021

CENTRAL VALLEY

**TYPE OF WINE:** Red wine

**D.O.:** Central Valley

**VARIETIES:** 100% Merlot

**HARVEST DATE:** From April 4 to 7

### TASTING NOTES

It has a delicate ruby red color with violet hues. In the nose it express fruity notes of plums and blackberries, with light touches of vanilla. On the palate it is juicy and elegant, with delicate tannins and presents.

### SERVING SUGGESTION

A fine accompaniment to legumes, white meats and even grilled and grilled or fried fish such as conger eel or Chilean pippin.

### TECHNICAL DATA

Alcohol content: 14% ABV

pH: 3,53

Total acidity: 5,0 g/L (expressed in tartaric acid)

AR: 4,0 g/L

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Total maceration: 10 days

Type of fermentation: Alcoholic and malolactic fermentation in stainless steel tanks

Length of fermentation: 10 days

Fermentation temperature: 22°C-24°C

Aging: 40% of the wine, passes through French oak of third or more uses for 6 months

Aging potential: 5 to 6 years

Bottling Date: May 2022

Allergen Information: Contains Sulphites

### 2021 VINTAGE

The 2020-2021 season began with a calm winter, slightly higher temperatures than the previous vintage. The summer was cool with about 1.5 to 2 °C lower than normal and in late January there were rains that kept us alert to avoid fungi such as botrytis. The 2021 vintage is considered to be cold, achieving a maturity that allowed us to harvest the grapes without any trouble at their perfect point with good acidity and moderate alcohol.



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