



SAN ELIAS

White Wine from Central Valley, Chile

MERLOT

VARIETY: Merlot 100%

VINIFICATION: Alcoholic fermentation between 25° to 27°C for a better obtaining of color and structure. Complete malolactic fermentation

FINING AND FILTRATION: Once the mixture is made, the wine is gently clarified, cold stabilized if necessary.

AGING: 15% of the wine for 3 months in American oak

FOOD MATCHINGS: Pasta, white meat

TASTING NOTES: An intense ruby red color, On the nose it presents notes of black fruits. On the palate it has soft tannins, balanced acidity and good persistence.