



2018 Kintu Merlot

Chile > Central Valley
Merlot

Kintu Merlot is smooth and easy drinking with ripe plum and red berry flavours. Enjoy on its own or serve with pasta, roasted meats or vegetarian dishes.

About us

Kintu wines are carefully sourced from the Central Valley in Chile. The word "Kintu" is taken from local dialect and translates as "fine view". The rolling hills and plains of the Valley have been important for viticulture for the last two hundred years and have played a key role in the development of the Chilean wine industry. Vineyards are fanned by cooling ocean breezes and protected by early morning mists, allowing the grapes to maintain their natural acidity whilst attaining full ripeness.

Terroir

Vertical shoot position

Viticulture

These wines are grown on sandy loam soils, and the grapes are trellised using Vertical Shoot Positioning. Harvested at the beginning of April

Vinification

The grapes were harvested during the middle of April, and were cold soaked for 3 days, fermentation took place at 22-26 C, and the wine was pumped over 3 times daily.

Recommendation

Delicious served with cheese, or red and white meats. Enjoy on its own or serve with pasta, roasted meats or vegetarian dishes.

Alcohol:	12.50 %
Sugar:	2.14 g/l
Acidity:	3.11 g/l
Temperature:	15° - 19° C

