



TERRANOBLE  
MERLOT RESERVA



**Tasting Notes**

This wine offers a typical aroma of its variety, with a good level of sweetness. In mouth it has tannins very well assembled which come from the aging in French oak barrels. The result obtained is a fresh juicy wine special for Merlot lovers. Ideal with lamb or spicy cuisine. Serve at 16°C – 18°C.

**Viticulture**

The grapes were produced from selected non grafted French vine stocks in Maule Valley, which is very rich in minerals that collaborate to obtain the fruity flavours. The climate is fresher than other regions of the Maule Valley, especially favourable for the slow maturity of Merlot variety. This climatic condition allows us to obtain the sweet aroma in Merlot grapes. The harvest was made in three different levels of maturity, in order to get different kind of fruits and a full body style.

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**Regional Appellation**  
Maule Valley

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**Grape Variety**  
86% Merlot, 14% Carmenere

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**Aging**  
70% of the wine aged in French and American oak barrels during 8 months.

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**Cellaring Potential**  
4 – 6 years

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