

VISTAMAR

Cool Intensity



BRISA

Merlot 2016

Appellation of Origin

Central Valley

This valley is characterised by a temperate, Mediterranean-type climate with a huge temperature range. The soils vary from loose sand to clay, with variable conditions as regards stone content, humidity and altitude.

Harvest and vinification information

The vinification aims to enhance the flavours and aromas typical of the variety, obtaining fresh, fruity wines with mild, kindly tannins.

Description of the wine

Colour: bright red with violet highlights.

Aroma: fresh and fruity with a delicate touch of spice.

Flavour: fresh plums, with friendly tannins, and juicy, balanced acidity.

Serving temperature: 16-18°C.

Food match: vegetable bakes, pizzas and pastas with tomato-based sauces.



Winemaker Director: Irene Paiva

Analysis

Alcohol: 13%

pH: 3.47

Total Acidity: 3,68 g/L tartaric acid

Residual Sugar: 7,14 g/L.