

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACRME	Pacifico Sur	Chile	Colchagua Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Merlot	13.5%	French Oak, 6-8 months	Cork



Background

Located 180km south of Santiago, more than 30 varieties of wine grapes have grown in the Curicó Valley since the mid-1800s. The region is shielded from the ocean influence by a coastal range of hills, creating a Mediterranean climate. The soil is a mix of clay and loam. Tutunjian are a family-owned winery with vineyard sites in five different Chilean valleys - Maipo, San Antonio, Colchagua, Curicó, Maule. This array of locations and microclimates allows them to produce a wide range of wines and styles. Tutunjian was founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

Winemaking

Hand-harvested, the grapes are de-stemmed then macerated at low temperatures prior to fermentation for 4-6 days. Fermentation occurs in stainless steel tanks between 28-30°C for seven days before undergoing malolactic fermentation. 30-40% of the wine is then aged in second fill French oak barrels for 6-8 months. The wine is blended in stainless steel tanks and aged for a further three months prior to bottling.

Tasting & Pairing

Succulent stewed smoky dark berry aromas with a cedar undertone. Soft, round and smooth in texture with a gentle warmth. Red berries and ripe cherries fill the palate supported by earthy spice on a long, lingering finish.

Perfect with a wide range of cheese and charcuterie. Alternatively, try with chicken or slow-cooked meats.

Sustainability & Extra Information

Vegetarian, Vegan