

D'ALAMEL

DOMAINES BOURNET-LAPOSTOLLE

MERLOT 2018 RESERVA

Our D'Alamel Reserva wines are sourced from selected vineyards in Chile, a country with unique terroirs where the vines grow between the South Pacific Ocean and the foothills of the Andes Mountains.

Composition

85% Merlot, 12% Syrah and 3% Cinsault

Climatic Conditions

The central valley in Chile exhibits a semi-arid Mediterranean climate with a winter-only rainfall pattern. During the growing season, we have warm and dry days and pleasantly cool nights as a result of cold breezes coming from the Andes Mountains. The Valley has also a cool influence from the Pacific's Humboldt Current which lowers temperatures in the coastal areas of the valley. This leads to warm days with ample sunlight and dry conditions, allowing for a slow ripening period.

Soil

Of alluvial and colluvial origin, from gentle foothills across the valley. Deep soils with good drainage.

Winemaking

The must was fermented for 10 days in temperature-controlled stainless steel tanks at 26–28°C, followed by a 10-day post-fermentation maceration.

Ageing

20% of the blend was aged in used French oak barrels for 6 months. 80% was aged in stainless steel tanks.

Tasting Notes

Colour: Bright ruby colour.

Nose: Expressive, with aromas of red fruit such as plum and cherries.

Taste: Medium body, juicy and soft tannins.

Food Pairing

The ideal companion for white meat, red meat and medium seasoned dishes.

Service

Serve from 16°C (60°F) to 18°C (64°F).

