

# OCHAGAVIA

ESTABLISHED 1851

## *Medialuna*

### **Cabernet Sauvignon Merlot**



#### **Valley & Vineyard**

Chile's extensive Central Valley presents a rich variety of climates ideal for vine-growing. Its soils are also varied, some being poor and thin while others are deep and fertile. In this blend each variety is managed in different ways. The Cabernet Sauvignon is vertically trained, with drip irrigation and has a yield of 10 tons per hectare. Leaves are removed moderately to expose the bunches only to the morning sun. The Merlot is also vertically trained and yield is controlled at the time of budding and reaches levels of 10 tons per hectare. Merlot is harvested in the last week of March while Cabernet Sauvignon waits until the second week of April. The grapes are machine-picked at night and also by hand in the early morning. All this ensures that the grapes are received at temperatures which never exceed 10°C.

#### **Fermentation & Ageing**

The juice is fermented at a temperature of 28°C in stainless steel tanks with selected yeasts for 5 days.

Post-fermentation maceration takes place over 7 days at 25°C while malolactic fermentation occurs spontaneously at 20°C. The wine is bottled young to preserve the fruit characters.

#### **Tasting note**

Cabernet Sauvignon - Merlot Medialuna is ruby red with purple notes in appearance and is of medium to high intensity. Its aromas show a great balance between the fruit and floral notes of the Merlot, offering delicate hints of forest herbs. In the mouth the wine is medium-bodied with clear notes of darkberries and ripe tannins and has lots of character.

#### **Food Serving Suggestions**

An easygoing wine which goes well with all types of red and white meats, pasta and cheese.  
Serve at a temperature of 18°C.

#### **Ageing Potential**

1 to 3 years.

#### **Technical Data**

Winemaker: Iván Martinovic

Variety: 75% Cabernet Sauvignon & 25% Merlot.



Iván Martinovic