



2014 MERLOT

Alcance is built around estate-based vineyards that produce wines with all the depth, character, and complexity of many of the world's finest. With soils ranging from the red granitic soil of the southern coastal mountain range to the gravel rocky loamy soil on the bench of the Lircay river in the foothills of the Andes, our goal is to craft wines that truly reflect our unique terroir and sense of place.

The Vintage

The 2014 harvest was characterized by a growing season with low rainfall and higher temperatures, which led to lower yields and smaller, more concentrated grapes.

Wine Stats

ALCOHOL: 14.5%

T.A.: 0.59 g/mL

pH: 3.44

TYPE OF OAK: 100% French, 28% new

TIME IN OAK: 18 months

TOTAL PRODUCTION: 951 cases

Blend

VARIETAL	Merlot (90%)	Cabernet Sauvignon (10%)
VINEYARD NAME	El Maitén	San Francisco
APPELLATION	Maule	Maule
AGE OF VINES	16 years	10 years
SOILS	Clay loamy soil	Deep granite colluvial rock

Winemaking Techniques

The grapes for the Alcance Merlot were delicately hand-harvested from the two vineyards and went through cold pre-fermentative maceration for 6 days before fermentation in small stainless steel tanks for 20-22 days, with 2 soft pump-overs per day. Malolactic fermentation was done in French oak barrels of very fine grain for 18 months and the wine was racked on three occasions.

Winemakers

RANDY ULLOM – WINEMASTER, ANDRÉS SÁNCHEZ – WINEMAKER

Tasting Notes

The 2014 Alcance Merlot truly showcases the potential of El Maitén vineyard. This wine boasts a vivid color with deep aromas of plum and other dark fruit accompanied by delicate hints of oak. The palate is generous and rich with both fruit and chocolate notes, soft tannins, and a lush finish.