



# Pacha

R E S E R V A

Pacha in local language means “Earth” or “World”, a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth).

Our grapes grow right in front of the Andes Mountains. These exceptional landscapes are home to one of the richest and most varied nature in the world, that treasures beautiful legends transmitted from generation to generation. We aim to enhance each variety and create a beautiful connection between their origin and the wine in your glass.

## DENOMINATION OF ORIGIN - CENTRAL VALLEY & LEYDA VALLEY

Red grapes are selected in the Central Valley (from the best known northern Maipo, to the older, more-established vineyards of Maule), while white varieties are grown in Leyda (San Antonio Valley), 10km away from the Pacific Ocean.



### MERLOT

#### WINE PROFILE

**VARIETAL:** Merlot

**HARVEST:** By hand

**FARMING:** Sustainable

**WINEMAKING:** Traditional in stainless steel tanks with an average length of 8–12 days, and temperatures about 24–26°C.

**AGEING:** 6 months in used French barrels.

#### TASTING NOTES

**Colour:** Deep ruby red with purple hues

**Nose:** Intense aromas of ripe cherries, blackberries, dark chocolate, nutmeg, and a truffle note that contributes to its complexity.

**Palate:** Well-structured Merlot marked by distinctive soft chalky tannins. Intense and tasty dark fruit flavours, sweet spices, and melty hints of vanilla sublimate the mouth. All the flavours hold well together through a beautifully balanced medium-to-long length. A fine balance of power, complexity, and elegance.

SERVE AT: 18°



*Pascal Monty*  
Winemaker