
Santa Luz Merlot Gran Reserva

Code

SANT210

Aromas of plum and berry fruit and also some spiciness from the oak. The palate is smooth with soft, well-rounded tannins, making this wine a delicious accompaniment to roast lamb, grilled chicken and rich pasta dishes.

Tasting Notes:

Aromas of fresh cherry, red currant and plum are wrapped up in a subtle spiciness obtained from 12 months in French and American oak.



Specification	
Vinification	The grapes were destemmed and crushed and the stems discarded. The must was pumped to a fermentation vessel; during fermentation, the open pump over method was used. The must fermented at 25-28°C. Pressing took place when the required amounts of colour, flavour and tannin had been extracted; the pressed wine was kept separate. Malolactic fermentation occurred naturally.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Chile
Region	Colchagua Valley
Area	Rapel
Sub Area	Colchagua
Type	Red Wine
Grapes	Merlot
Genres	Vegan, Vegetarian
Vintage	2020
Body	Soft, fruity and smooth
Producer	Viña Luis Felipe Edwards
Producer Overview	The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile.
Closure Type	Cork
Food Matches	A delicious accompaniment to roast lamb, grilled chicken and rich pasta dishes.
Press Comments	Wine Merchant Top 100 2023, Highly Commended.