



LICANTEN

Idahue Estate

ORIGIN D.O. Licanten | Coastal Curicó, Chile

DESIGNATION Licanten Merlot By LA RONCIERE

VARIETY 85% Merlot, 8% Malbec, 7% Syrah

ALCOHOL 14%

VINEYARD Selected from the sustainably certified parcels in the Idahue Estate. Merlot clone 181 is planted across 23 blocks totaling 22.47 hectares. Double Guyot pruning promotes desired vigour and yield control.

Located 15 miles from the Pacific Ocean, La Ronciere's ambitious 500 acre Idahue Estate is their vision for the future. Prevailing coastal breezes, abundant sunshine, and rolling hills of ancient soils culminate in a privileged climatic and geological landscape. Years of research and a forward-looking approach drove the successful effort that saw Licanten granted D.O. status in 2018.

D.O. Overview :

Under Vine : 200 ha (494 ac)

Climate : Temperate Mediterranean. Summers with little cloud cover and persistent southwesterly breezes.

Soil Types : Diverse soils derived from metamorphic rock. Includes Licorellas (same as Priorat) and Lutitas rock complemented with a series of alluvial and granitic soils. Quartz and mica are both abundant in the soil profile.

Primary Red : Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carmenere, Petit Verdot, Carignan

PROCESS Hand-harvested and field-sorted. An additional sorting occurs at the winery before the grapes are fermented in temperature controlled micro-fermentation tanks. Aged in French oak for 10 months.

TASTING Aromas of black plum permeates from this deep-ruby Merlot. Dry and tannic in the mouth, high concentrations of oak are balanced with natural acidity.