



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Tonada Merlot

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**Price** £10.19  
**Code** TONA070

Hints of smoky plum and damson jam on the nose. A fruity, medium bodied palate with more plum flavours, a chocolatey note and a twist of spice. Very easy to drink!

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### Tasting Notes:

This rich Merlot displays smooth plum and black cherry fruit flavours.

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| Specification            |  |
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| <b>Vinification</b>      | The grapes were destemmed and crushed and the stems discarded. The must is pumped to a fermentation vessel; during fermentation, the open pump over method is used. The must ferments at 25-28°C. Pressing takes place when the required amounts of colour, flavour and tannin have been extracted; the pressed wine is kept separate. Malolactic fermentation occurs naturally. |
| <b>ABV</b>               | 13%  |
| <b>Size</b>              | 75cl   |
| <b>Drinking Window</b>   | Drink now  |
| <b>Country</b>           | Chile  |
| <b>Region</b>            | Central Valley   |
| <b>Type</b>              | Red Wine   |
| <b>Grape Mix</b>         | 90% Merlot, 10% Tintorera  |
| <b>Genres</b>            | Vegan, Vegetarian  |
| <b>Vintage</b>           | 2023   |
| <b>Body</b>              | Soft, fruity and smooth  |
| <b>Producer</b>          | Viña Luis Felipe Edwards   |
| <b>Producer Overview</b> | 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.  |
| <b>Closure Type</b>      | Screw Cap  |
| <b>Food Matches</b>      | Ideal with a variety of red and white meats and pasta dishes.  |