Variety: Merlot

Region: Colchagua Valley

Blend: 85 % Merlot – 15 % Cab. Sauvignon

Tasting notes: This Merlot has a nice ruby red colour. It shows strawberry and cherry aromas and in the mouth it is medium bodied, well balanced, with a fruity and long aftertaste. Ready to drink now.

Vintage report: The grapes were hand picked at their optimum ripeness, measured after chemical and organoleptic analysis

Winemaking report: It was fermented during 6 days at 25 ºC in stainless steel tanks. A short maceration was used to preserve it´s delicate fruit aromas.

Technical data:

- Alcohol: 13,5 º
- Skin contact: 7 days
- Fermentation temperature / time:25 ºC / 7 days
- Maturation process / time: 100% in stainless steel tanks
- Oak type: No oak

PRODUCT OF CHILE

MERLOT

Pupilla

Luis Felipe Edwards

Technical sheet :

Gencod	7 804 414 000 648
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600