

**Variety:** Merlot

**Region:** Colchagua Valley

**Blend:** 90 % Merlot – 10 % Cab. Sauvignon

**Tasting notes:** This dark coloured Merlot, shows ripe blackberries and plum aromas, with some pepper hints and vanilla flavors from the french barrel maturation. His mouth is soft, full bodied, round. On the long finish, intense fruit comes out.

**Vintage report:** The grapes were hand picked very healthy and ripe the last days of march.

**Winemaking report:** This wine was fermented at 25 °C for 7 days. Then, it is pressed and 100 % of the blend takes delicate oak notes from new and 2<sup>nd</sup> use barrels.

**Technical data:**

- Alcohol: 14°
- Skin contact: 14 days
- Fermentation temperature / time: 25 °C – 7 days
- Maturation process / time: 100% in oak barrels for 12 months
- Oak type: New and 2<sup>nd</sup> use french oak



PRODUCT OF CHILE

**MERLOT**

**Reserva**



*Luis Felipe Edwards*

**Technical sheet :**

<b>Gencod</b>	7 804 414 381 464
<b>Size</b>	75 cl
<b>Number of bottles per carton</b>	12
<b>Number of cartons per pallet</b>	50
<b>Number of bottles per pallet</b>	600

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