

Variety: Merlot

Region: Colchagua Valley

Blend: 85 % Merlot – 15 % Cab. Sauvignon

Tasting notes: This delicious wine displays the full bodied and silky tones characteristic of good Merlot grown in the Colchagua Valley. With a deep ruby-purple colour, it has a nice accent of red fruit and floral elements, along with some delicate pepper hints. Full bodied, with sweet and round tannins, and a berry and spicy aftertaste.

Vintage report: This Merlot was harvested in March, from selected plots of 8 ton / hectare in our vineyards in the Colchagua Valley.

Winemaking report: After a short cold pre-fermentative maceration, the wine was fermented at 25 °C for 7 days. Then, it is pressed and 50 % of the blend takes delicate oak notes from 2nd and 3rd use barrels.

Technical data:

- Alcohol: 14°
- Skin contact: 12 days
- Fermentation temperature / time: 25 °C – 7 days
- Maturation process / time: 50% in oak barrels for 8 months and the rest in stainless steel tanks
- Oak type: 2nd and 3rd use french oak



PRODUCT OF CHILE

MERLOT

Estate



Luis Felipe Edwards

Technical sheet :

Gencod	7 804 414 381 587
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600