

# MERLOT

Wine  
Merlot

Vintage  
2006

Grape  
Merlot

Valley  
Maipo valley

Harvest  
Hand picked in 450 Kg. bins

Alcoholic Fermentation  
After the grinding process, fermentation took place in stainless  
stell tanks at 26-29°C for 6 to 8 days

Aging Process in Barrels  
Not Applicable

Aging Process in Bottle  
Not Applicable

Tasting Notes

Color

Deep red with tones of violet

Aroma

With fresh and intense aromas of blackberry fruit, and some  
notes of dry grass

Palate

Rounded tannins, with a nice finish

Food Pairings

Ideal with Chinese food, pastas and white meats

Cellaring potential

Best during the first 2 years kept at 14-15°C

