

WINE NOTES

GRAN RESERVA MERLOT

Wine
Gran Reserva de los Andes, Merlot

Vintage
2006

Grape
Merlot

Valley
Maipo valley

Harvest
Hand picked in containers of 12-14 Kg.

Alcoholic Fermentation
Last Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels
Twelve months in French Oak

Aging Process in Bottle
Twelve Months

Tasting Notes

Color

Intense, clean and pure ruby

Aroma

With aromas of dry fruits, liquorice, dry herbs and spices such as clover. Complex and elegant.

Palate

Persistent rounded and firm tannins, with a balanced acidity, harmonic.

Food Pairings

Salmon fish, red meats and italian food, turkey and mature cheese

Cellaring potential

Best during the first 4 to 10 years kept at 14-15°C



Brilliant Spices STRUCTURE AROMAS *Tannins* BODY