



MERLOT RESERVA 2005 FACT SHEET

HARVEST REPORT

The 2004-2005 growing season started with a rainy winter followed by a fresh spring that allowed a slow budding. Summer arrived later than average with high temperatures at the end of December. The maturity of the grapes was reached in excellent weather conditions with the exemption of the early rains.

TECHNICAL NOTES

This wine is the result of Merlot grapes selected from our 15-year-old vineyards where yields do not exceed 8.000 kgs per hectare.

The grapes were handpicked in late March and early April 2005 at their optimum phenolic maturation and concentration. After alcoholic and malolactic fermentation, the wine was aged for 12 months in new French oak barrels with a final blending of 10% of Cabernet Sauvignon realized to enhance complexity and tannic structure of the final wine.

TASTING NOTES

Deep brilliant ruby-red colour with dark shades of violet. Black ripe fruits, cassis, dark chocolate with notes of smoke. The palate is soft, round with firm tannins that ensure a delicate and long finish.

SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

90% MERLOT
10% CABERNET SAUVIGNON

VINTAGE

2005

ANALYSIS

ALCOHOL	13,8 %
TOTAL ACIDITY	3,50 g/Lt (H ₂ SO ₄)
WINE PH	3,62
RESIDUAL SUGAR	2,9 g/Lt

