



## MERLOT PRIVATE COLLECTION 2003 FACT SHEET

### ABOUT THE VINEYARD

Since its founding in 1979 in Rengo, 114 Kilometers South-East of Santiago, Torreón de Paredes winery has had one clear, guiding principle: A good wine can only be produced using top quality proprietary grapes.

This fundamental purpose gives the wines of Torreón de Paredes, which sits in the middle of the well-known Cachapoal Valley and carries the Rapel appellation, the unique characteristics of a celebrated winery.

### TECHNICAL NOTES

This very mature Merlot was fermented with a long maceration of the skins and then aged in new french oak barrels for 12 months .

### TASTING NOTES

Deep brilliant ruby color with dark blue notes .  
Black ripe fruits , cassis , chocolate and notes of smokiness that adds complexity . In the mouth is soft and long with mature and well rounded tannins that give complexity and elegance.

### SERVICE TEMPERATURE

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

### VINTAGE

2003

### COUNTRY

CHILE

### WINE REGION

RAPEL - VALLE DEL CACHAPOAL

RENGO

### VARIETY

100% MERLOT

### ANALYSIS

ALCOHOL BY VOL.	13,7 %
TOTAL ACIDITY	3,43 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,57
RESIDUAL SUGAR	2,4 g/Lt

### BOTTLING DATE

FEBRUARY 4<sup>TH</sup> 2005

### VOLUME

11,833 BOTTLES

