



MERLOT RESERVA PRIVADA 2006 FACT SHEET

HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

This wine is the result of Merlot and Cabernet Sauvignon grapes selected from our 20-year-old Premium vineyards where yields do not exceed 8.000 kgs per hectare. The grapes were handpicked in late March and early April 2006 at their optimum phenolic maturation and concentration, and then the bunches and berries were meticulously selected using special sorting tables. After alcoholic and malolactic fermentation, the wine was aged for 14 months in brand new French oak barrels with a final blending of 15% of Cabernet Sauvignon which contributed to enhance complexity and tannic structure of this final wine.

TASTING NOTES

Deep brilliant ruby-red colour with dark blue highlights. Black ripe fruits, plums, cherries, dark chocolate with menthol and vanilla notes from the oak aging. The palate is smooth, complex, well-rounded with soft tannins that provide a long and pleasant finish. This wine has a high potential for aging gracefully in the bottle.

SERVICE TEMPERATURE

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

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

85% MERLOT
15% CABERNET SAUVIGNON

VINTAGE

2006

ANALYSIS

ALCOHOL	14,6 %
TOTAL ACIDITY	3,33 g/Lt (H ₂ SO ₄)
WINE PH	3,67
RESIDUAL SUGAR	2,37 g/Lt

BOTTLING DATE

11 JULY 2007

VOLUME

15.877 BOTTLES

