2005 Merlot

Description

Appearance	:	Bright red.
Aromas	:	Elegant hints of ripe fruit, wood and delicate vanilla notes.
Flavours	:	Full mouth, cassis, blackberry and coffee notes. Of great personality, round with soft tannins and with a long finish.
Varietal Composition	:	100% Merlot
Appellation	:	Colchagua Valley
Vineyards	:	100% MontGras, San José Estate
Trellis System	:	Vertical shoot positioning & lyre
Soil Type	:	Clay loam
Age of Vines	:	3 - 15 years

Vinification Process

Harvest Date	:	Grapes were handpicked and selected on March, 2005.
Cold Soaking	:	2 - 3 days
Yeast	:	PDM
Fermentation Temperature	:	27º - 29º C / 81°- 84° F
Pump-Overs	:	2 - 3 per day
Total Skin Contact	:	5 - 15 days
Filtration	:	Earth, pad and sterile bottling

Ageing Process

Blend in Oak	:	15%
Time in Oak	:	9 months
Age of Oak	:	100% third use
Ageing Potential	:	2 - 3 years

Analysis

Alcohol	:	13.9%
Residual Sugar	:	4 gr/lt
Total Acidity	:	4.7 gr/lt (as tartaric acid)
pH	:	3.51
Cases Produced	:	50,000

Serving Suggestions

Glassware	:	Riedel	**Temperature**	:	16º - 18° C / 61º - 64º F

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