



2007 Merlot



Description

Appearance	: Deep ruby red with purple notes.
Aromas	: Red fruit, like cherries and some plums. Notes of chocolate and toasty oak at the end.
Flavours	: Filled with currant, ripe plum, some cherry, vanilla and blackberry, beautifully complemented by sweet and ripe tannins.
Varietal Composition	: 100% Merlot
Appellation	: Central Valley
Trellis System	: Lyre & vertical shoot positioning
Soil Type	: Clay & alluvial
Age of Vines	: 14 years in average

Vinification Process

Harvest Date	: Fourth week of March, 2007.
Cold Soaking	: 1 day
Yeast	: PDM
Fermentation Temperature	: 28° - 31° C / 82° - 88° F
Pump-Overs	: 3 per day, 2 minutes per ton
Total Skin Contact	: 15 days
Filtration	: Earth, pad & membrane (sterile)

Ageing Process

Blend in Oak	: 20% oak 20% wood
Time in Oak	: 4 months
Type of Oak	: 100% american
Age of Oak	: 100% new
Ageing Potential	: 2 years

Analisis

Alcohol	: 14.4%
Residual Sugar	: 2.42 gr/ltr
Total Acidity	: 5.18 gr/ltr (as tartaric acid)
pH	: 3.60
Cases Produced	: 27,000

Serving Suggestions

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