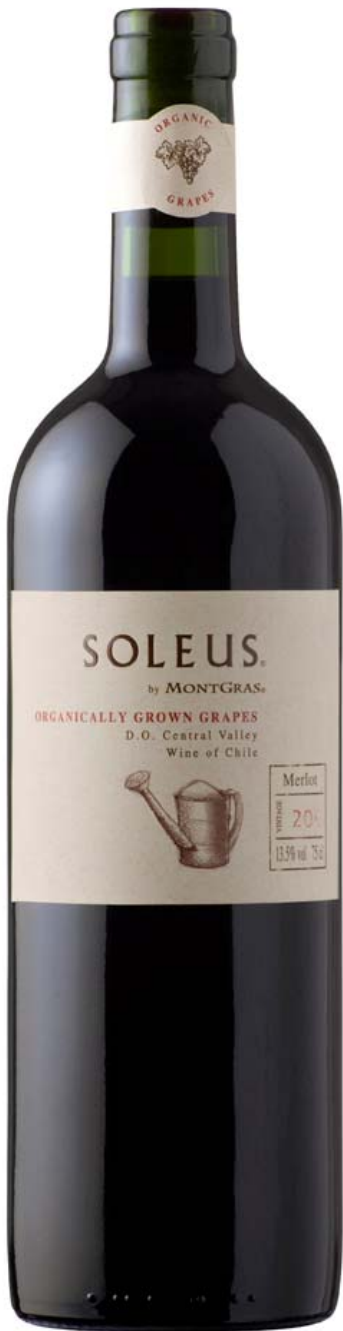


# SOLEUS<sup>®</sup>

by MONTGRAS

## 2007 Merlot

### Organically Grown Grapes



#### Awards

Silver Medal & Best In Class (The International Wine & Spirit Competition 2007, U.K.)

#### Description

<b>Appearance</b>	: Ruby red with purple notes.
<b>Aromas</b>	: Faithfull to the variety, we can feel red fruit and some notes of ripe blackberries. All surrounded by hints of toast and vanilla.
<b>Flavours</b>	: Medium bodied with round and ripe tannins. Velvety mouth and at the end we can feel this perfect marriage between the oak with notes of cedar and toast.
<b>Varietal Composition</b>	: 100 % Merlot
<b>Appellation</b>	: Central Valley
<b>Trellis System</b>	: Vertical shoot position
<b>Soil Type</b>	: Clay
<b>Age of Vines</b>	: 10 years

#### Vinification Process

<b>Harvest Date</b>	: Last week of April 2007.
<b>Cold Soaking</b>	: 2 days
<b>Yeast</b>	: PDM
<b>Fermentation Temperature</b>	: 28° - 31° C / 82° - 88° F
<b>Pump-Overs</b>	: 3 per day, 3 minutes per ton
<b>Total Skin Contact</b>	: 20 days

#### Ageing Process

<b>Blend in Oak</b>	: 50%
<b>Time in Oak</b>	: 5 months
<b>Type of Oak</b>	: 100% american
<b>Age of Oak</b>	: 100% new
<b>Ageing Potential</b>	: 2 years

#### Analysis

<b>Alcohol</b>	: 14.0%
<b>Residual Sugar</b>	: 5.63 gr/lt
<b>Total Acidity</b>	: 5.10 gr/lt (as tartaric acid)
<b>pH</b>	: 3.64
<b>Cases Produced</b>	: 8,250

#### Serving Suggestions

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