



MERLOT RESERVE 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 made out of outstandingly low yields that were the result of a warm and dry year. Fermentation was conducted with a long maceration, and then the wines were aged in new French oak barrels for 12 months. A light clarification preceded its bottling .

TASTING NOTES

Deep brilliant ruby colour with black and blue notes. Black ripe fruits, cassis, and chocolate, with a smoky character. In the mouth it is soft and long with firm, mature and yet well-rounded tannins that give complexity and elegance. This is a wine that is ready to drink, but will also age well for several years to achieve its peak.

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.	13,8 %
TOTAL ACIDITY	3.45 g/Lt (H ₂ SO ₄)
WINE PH	3,57
RESIDUAL SUGAR	2,2 g/Lt

