



## MERLOT RESERVA 2004 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

These Merlot grapes were handpicked at the end of March 2004 when fully ripened. Fermentation was conducted at an average temperature of 26° along with micro oxygenation. A long maceration, 30 days, of the must with the skins allowed to obtain a deeper color and a firmer structure. This wine was aged for 12 months in French oak barrels and then lightly fined before its bottling.

### TASTING NOTES

Deep brilliant ruby color with dark purple notes. Black ripe fruits, cassis and chocolate with a smoky and spicy character that enhance its complexity. The palate is soft, well-rounded with matured tannins that provide elegance and a long finish.

### SERVICE TEMPERATURE

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

### VINTAGE

2004

### COUNTRY

CHILE

### WINE REGION

RAPEL - VALLE DEL CACHAPOAL  
RENGO

### VARIETY

85% MERLOT  
15% CABERNET SAUVIGNON

### ANALYSIS

ALCOHOL BY VOL.	14 %
TOTAL ACIDITY	3,24 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,54
RESIDUAL SUGAR	2,8 g/Lt

