



## MERLOT RESERVA 2006 FACT SHEET

### HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

### TECHNICAL NOTES

This wine is the result of Merlot grapes selected from our 15-year-old vineyards where yields do not exceed 8.000 kgs per hectare.

The grapes were handpicked in late March and early April 2006 at their optimum phenolic maturation and concentration. After alcoholic and malolactic fermentation, the wine was aged for 12 months in new French oak barrels with a final blending of 10% of Cabernet Sauvignon realized to enhance complexity and tannic structure of the final wine.

### TASTING NOTES

Deep brilliant ruby-red colour with dark shades of violet. Black ripe fruits, cassis, dark chocolate with notes of smoke. The palate is soft, round with firm tannins that ensure a delicate and long finish.

### SERVICE TEMPERATURE

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

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

90% MERLOT  
10% CABERNET SAUVIGNON

### VINTAGE

2006

### ANALYSIS

ALCOHOL	14,4 %
TOTAL ACIDITY	3,38 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,65
RESIDUAL SUGAR	2,2 g/Lt

