



## MERLOT RESERVA PRIVADA 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

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 color with dark blue notes . Black ripe fruits , cassis , chocolate and notes of smokiness that adds complexity . In the mouth is soft and long with mature and well rounded tannins that give complexity and elegance.

### SERVICE TEMPERATURE

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

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

85% MERLOT  
15% CABERNET SAUVIGNON

### VINTAGE

2004

### ANALYSIS

ALCOHOL	13,7 %
TOTAL ACIDITY	3,43 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,57
RESIDUAL SUGAR	2,4 g/Lt

### BOTTLING DATE

9 August 2005

### VOLUME

3,279 BOTTLES

