



MERLOT RESERVA PRIVADA 2005 FACT SHEET

HARVEST REPORT

The 2004-2005 growing season started with a rainy winter followed by a fresh spring that allowed a slow budding. Summer arrived later than average with high temperatures at the end of December. The maturity of the grapes was reached in excellent weather conditions with the exemption of the early rains.

TECHNICAL NOTES

This wine is the result of Merlot and Cabernet Sauvignon grapes selected from our 20-year-old Premium vineyards where yields do not exceed 8.000 kgs per hectare. The grapes were handpicked in late March and early April 2005 at their optimum phenolic maturation and concentration. After alcoholic and malolactic fermentation, the wine was aged for 14 months in brand new French oak barrels with a final blending of 15% of Cabernet Sauvignon which contributed to enhance complexity and tannic structure of this final wine.

TASTING NOTES

Deep brilliant ruby-red colour with dark blue highlights. Black ripe fruits, cassis, plums with dark chocolate and vanilla notes from the oak aging. The palate is smooth, complex, well-rounded with soft tannins that provide a long and pleasant finish. This wine has a high potential for aging gracefully in the bottle.

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

2005

ANALYSIS

ALCOHOL	14,0 %
TOTAL ACIDITY	3,54 g/Lt (H ₂ SO ₄)
WINE PH	3,62
RESIDUAL SUGAR	2,8 g/Lt

BOTTLING DATE

13 JULY 2005

VOLUME

6,714 BOTTLES

