



## MERLOT VALLE DE RENGO 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 for the complete maturity of each variety.

### TECHNICAL NOTES

Produced with 100% handpicked Merlot grapes, at their optimum ripeness from our Family Estate in Rengo. Fermentation was carried out in stainless steel tanks at controlled temperatures (24-26° C), after malolactic fermentation, micro-oxygenation was used to enhance structure of the wine and fix the colour in a natural way.

### TASTING NOTES

Deep ruby-red colour with dark violet hints. Intense and expressive aromas of ripe red fruits and berries. The palate is smooth, well-rounded with a very pleasant finish. Delicious with game, pasta and cheese.

### SERVICE TEMPERATURE

Best served at a temperature of 14° to 16°C.

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% MERLOT

### VINTAGE

2006

### ANALYSIS

ALCOHOL	14,3 %
TOTAL ACIDITY	3.09 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,77
RESIDUAL SUGAR	2,7 g/Lt

