



CARMEN

CHILE

RESERVE MERLOT 2006

Varietal Content	:	86 % Merlot, 14 % Cabernet Sauvignon
Geographical Area	:	Casablanca Valley
Alcohol	:	14 % Vol.
Total Acidity	:	3.17 g/l
Residual Sugar	:	2.6 g/l
pH	:	3.64

Harvest and Production:

The grapes were hand-picked at the end of April. The Merlot comes from our Estate Vineyards in Casablanca Valley where it's cool climate allows to obtain all the aromatic potential from the Merlot grapes. The grapes were carefully selected before crushing. Then, cold maceration at 4°-5°C took place during 8 days to obtain color and aroma concentration. Fermentation occurred in stainless steel tanks at 26°C-29°C with selected yeasts. Malolactic Fermentation took place naturally. 80% of the wine was aged in French and American oak barrels during 9 months. After bottling, the wine was aged for additional 6 months before release.

Winemaker's Comment:

Red ruby color. Full aromas of mint, black cherry, cassis, fresh plums, tobacco and mineral notes. Bursting with plenty of fruits, spices, rounded and soft tannins, good structure and concentration.. This wine has a long finish.

Suggested Food:

This wine goes perfect with chesses, seasoned pastas, hunting poultry as ostrich and pheasant.

Stefano Gandolini
Oenologist



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