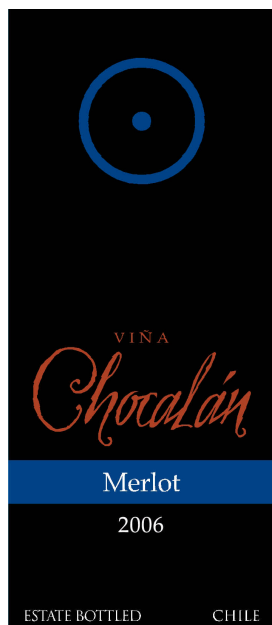




## Merlot Selection 2006



### Information

**Producer:** Viña Chocalán  
**Name:** Merlot Selection  
**Vintage:** 2006  
**Appellation:** Maipo Valley, Melipilla Region  
**Vineyard source:** Viña Chocalán estate vineyard, hillside  
**Composition:** 100% Merlot

### Vineyard

**Age of vines:** 10 years  
**Soil type:** 50% chalky well drained soil, 50% deep well balanced  
**Canopy management:** No deleafing, lateral growth removal, green harvest at 80% veraison.  
**Yield:** 10,000 kilograms per hectare (4.6 tons per hectare)

### Chemical analysis

**Alcohol:** 14% by vol.  
**pH:** 3.52  
**Total acidity:** 5.36 g/l (tartaric acid)  
**Residual sugar:** 2.80 g/l  
**Volatile acidity:** 0.54 g/l

### SKU

7804603-660622

### Winemaking

**Harvest:** Grapes are hand picked on the estate during the second week of April and gently destemmed. All movements are carried via gravitational flow.  
**Vinification:** Cold maceration of whole grapes for 5 days. The juice is then inoculated with natural yeast and then fermented in stainless steel tanks at 26°C.  
**Pressing:** Free run juice only.  
**Ageing:** Stainless steel tanks.  
**Fining and filtration:** Unfiltered.

### Winemaker's comments

Intense cherry red in color, this Merlot has an explosive nose, showing a mixture of morello cherry, strawberry with leather and smoke. On the palate the wine offers a supple and well bodied structure with soft yet persistent tannins to provide a long life to this wine. A perfect pairing with any grilled meat.

