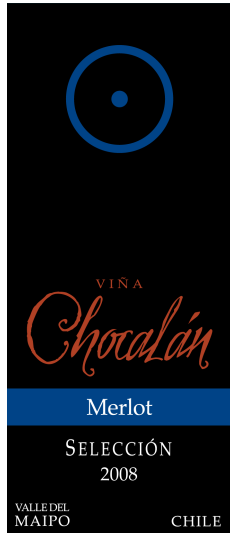




## Merlot Selección 2008

### MAIPO VALLEY



<b>Vintage:</b>	2008
<b>Composition:</b>	85 % Merlot, 10 % Cabernet Sauvignon, 5 % Syrah
<b>Ageing:</b>	60 % in French and American oak barrels during 6 months. 40 % in stainless steel tanks.
<b>SKU:</b>	7804603-660622

### Vineyard

<b>D.O.:</b>	Maipo Valley
<b>Location:</b>	Coastal area, close to Maipo River
<b>Vineyard Source:</b>	Viña Chocalán estate vineyard
<b>Soil:</b>	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
<b>Climate:</b>	Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

### Chemical Analysis

<b>Alcohol:</b>	13.8 (vol. % 20°C)
<b>pH:</b>	3.51
<b>Total Acidity:</b>	3.19 g/l
<b>Residual Sugar:</b>	4.16 g/l

### Winemaking

<b>Harvest:</b>	Hand-picked grapes during the second week of April.
<b>Fermentation:</b>	Cold maceration during 5 days – 8°C Fermentation at 26°C with selected yeasts in stainless steel tanks.

### Winemaker's Comments

Deep bright raspberry red color.  
Morello cherry, fresh plums and ripe strawberry flavors at nose.  
Refreshing and smooth in mouth, with pleasant tannins, which lead red fruits, vanilla, cinnamon and menthol notes in a medium-bodied wine.

**Serving suggestions:** Serve at 18°C  
With cheeses, pastas, white meat stews and oily fishes.