



AROMO PRIVATE RESERVE

Merlot 100%

Maule Valley

Vineyards, Vinification and Aging

Training System: VSP.

Pruning: Spur cordon.

Yield: 12.000 – 13.000 kg/ha.

Harvest: By hand.

Date of Harvest:

Maceration:

Fermentation: Alcoholic fermentation with selected yeasts.

During the 7 to 10 days of the alcoholic fermentation, the temperature remains between 25°C and 28°C (77°F to 82,4°F). Delestage is conducted daily at the beginning of the process while pumping over is performed shortly at the end of the alcoholic fermentation. Along the entire malolactic fermentation process wine remains in contact with oak.

Aging: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting Notes

Color: Ruby red color.

Nose: Aromas of red fruits, with some spices, coffee and sweet oak.

Palate: Fresh, good acidity and smooth tannins that balance the fruit and French oak components.

Analysis

Alcohol: 13.5% vol.

Residual sugar: 2,60g/L

Total acidity: 5,55 g/L in C4H6O6

PH: 3,41

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 14,5 kg.

Cases per pallet: 1,0 m x 1,2 m = 14x5 = 70 Cases.