



## AROMO VARIETAL

Merlot 100%

Maule Valley

### Vineyards, Vinification and Aging

**Yield:** 15.000 – 18.000 kg/ha.

**Date of Harvest:** fourth week of March to first week of April.

**Pre - fermentation Maceration:** 30% of the grapes are cold macerated for 3 to 5 days.

**Alcoholic Fermentation:** Addition of select yeasts.

**AF temperature:** 24°C to 26°C

**Fermentation Time:** 5 to 7 days.

**Tartrate Stabilization:** Kept at -4°C for 5 days.

### Tasting Notes

**Color:** Attractive intense garnet red.

**Nose:** Heaps of black fruits with hints of blackcurrant and black pepper.

**Palate:** Strong mouthfeel with a rich texture and a persistent finish that coats the palate.

### Analysis

**Alcohol:** 13.5 %vol.

**Residual Sugar:** <4.0 g/L

**Total Acidity:** 4.80-5.80 g/L in C4H6O6

**PH:** 3.55- 3.60

### Logistic Information

**Bottle capacity:** 750 ml

**Bottles per case:** 12

**Gross weight per case:** 14 kg.

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