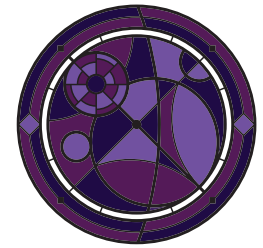


RESERVA

Vitral



MERLOT 2015



GRAPE: Merlot

HARVEST: Mainly mechanized harvest. March - April.

APPELLATION: Central Valley

HARVEST: Manly Alluvial, rocky and stony with excellent drainage or hillside with granitic subsoil from coastal range.

CLIMATE: Mediterranean with huge influence from Andes.



AGING: 10 months mainly in Concret, some Stainless steel tanks. Some of them with French oak staves.

COLOUR: Dark and deep purple.

AROMA: Ripe, densely packed with red cherry, currant and cedar flavors.



PALATE: Round mouth feeling with ample soft and sweet tannins, finishing with lively acidity to balance the intense range of flavors.

ALCOHOL: 13,5%

RESIDUAL SUGAR: 1,94 g/L

TOTAL ACIDITY: 5,10 g/L

PH: 3,55



ENJOY WITH:

Red Meat