

VINO DE EYZAGUIRRE

MERLOT 2005

Deep garnet red. An expressive nose shows fresh red fruits like plums and cherries, accompanied by soft, delicious vanilla and tobacco notes. On the palate it is fresh, with ripe, soft tannins leading a pleasant, slightly sweet finish. Recommended food pairings: pastas, fillet of sole, chicken, turkey and pork.



VARIETAL COMPOSITION: 100% MERLOT

Harvest

Harvest:	By hand
Vintage:	March, 2005
Appellation:	Colchagua Valley
Age of the vines:	15 years
Yield:	5 tons per acre
Production:	5,000 cases

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7-10 days
Aging:	8-12 months in stainless steel tanks, at least 6 mos. in bottle

Technical Information

Alcohol:	14.1%
Total Acidity:	4.88 g/l
Volatile Acidity:	0.55 g/l
PH:	3.47
Residual Sugar:	2.15 g/l
Free SO ₂ :	25.6 mg/l
Total SO ₂ :	72 mg/l