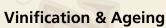
# Conde de Velázquez



### **Merlot**



The wine was fermented in temperature-controlled stainless steel tanks and then aged for 8 months in stainless steel tanks in order to preserve its fruity varietal aromas.

#### **Tasting notes**

Red fruit and spice aromas with a characteristic soft texture make this wine a perfect match for white meat, salmon or pasta.

ANALYTICAL DATA			
Alcohol	13.5	% by vol.	
Total Acidity	4,9	g/L (Tartaric)	
рН	3.6		
Residual Sugar	2.8	g/L	

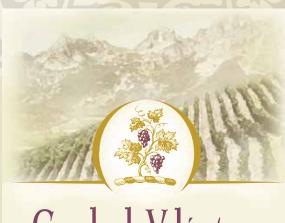
Analytical data may vary from one lot to another.

#### Winery:

San Esteban, Los Andes, Chile

#### Winemaker:

Horacio Vicente Mena



Conde de Velázquez

ACONCAGUA VALLEY - CHILE

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