

## **Sweet Merlot**

Harvest & Blend: 100% Merlot Grapes.

**Processing:** Fermented in stainless steel tanks, this wine was skin macerated for only 5 days to keep it

fresh and fruity.

**Tasting notes:** 

Color: Bright red color. Aroma: Deep sweet cherry and spice aromas. Taste: Fruity wine with a medium body and smoky notes on the finish.

Serving T°: Serve between 16 ° and 18° C.

ANALYTICAL DATA		
Alcohol:	12.3	% by vol.
Total Acidity:	5.8	g/L (Tartaric)
Volatile Acidity:	0.65	g/L (Acetic)
pH:	3.65	
Residual Sugar:	4.5	g/L

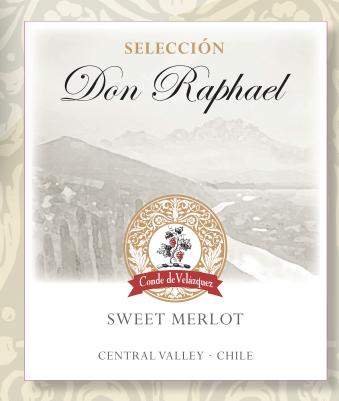
Analytical data may vary from one lot to another. CELLARING ABILITY: Enjoy now.

#### Winery:

San Esteban, Los Andes, Chile

### Winemaker:

Horacio Vicente Mena



# Main Export/Distribution: Roy P. Schneider

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