



MIRADOR SELECTION

MERLOT 2006

ORIGIN

▣ The grapes are sourced from the Casablanca Valley situated 45km from the Pacific Ocean. The cool microclimate allows the fruit to obtain optimum maturity and retain natural acidity important in the production of high quality wines.

HARVEST

▣ D.O	Casablanca Valley
▣ Clon	Masal
▣ Date	April 10 th
▣ Yield	12 TON/ha
▣ Grape picking	Hand Picked

WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless Steel
▣ Fermentation period	15 days
▣ Aging	3 months in barrels

CHEMICAL ANALYSIS

▣ Alcohol	13,3
▣ PH	3,53
▣ Total acidity	5,08 g/L tartaric acid
▣ Residual sugar	3,1 g/L

TASTING NOTES

▣ Rich ruby in color with notes of dark stone fruit and cedar on the nose. On the palate, the wine shows generous fruit and mild oak flavors. A medium bodied wine with a soft persistent finish.

