



ALBAMAR

MERLOT 2009

COMPOSITION

- Merlot 100%

HARVEST INFORMATION

- Origin Central Valley
- Date April 10th
- Yield 10 - 12 tons/hectare
- Harvest method Hand picked

WINEMAKING

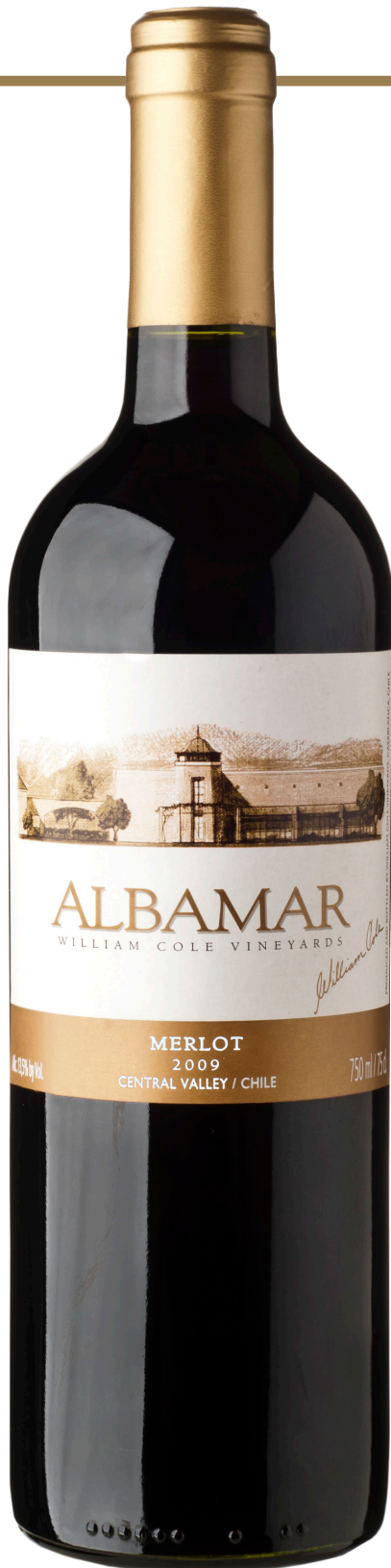
- Destemming 100 %
- Fermentation period 10 days
- Fermented in Stainless steel tanks

TASTING NOTES

This cheerful merlot has an intense violet red color. Aromas of red fruits and wild blackberries are present and combine with a touch of cumin and black pepper spices. In the palate, this medium-bodied wine, has round tannins and is easy to drink.

CHEMICAL ANALYSIS

- Alcohol 13,5% by volume
- pH 3.48
- Total acidity 5.20 g/L expressed in Tartaric acid
- Residual sugar 2.60 g/L



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