



ALBAMAR

MERLOT 2012

COMPOSITION

- Merlot 100%

HARVEST INFORMATION

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

WINEMAKING

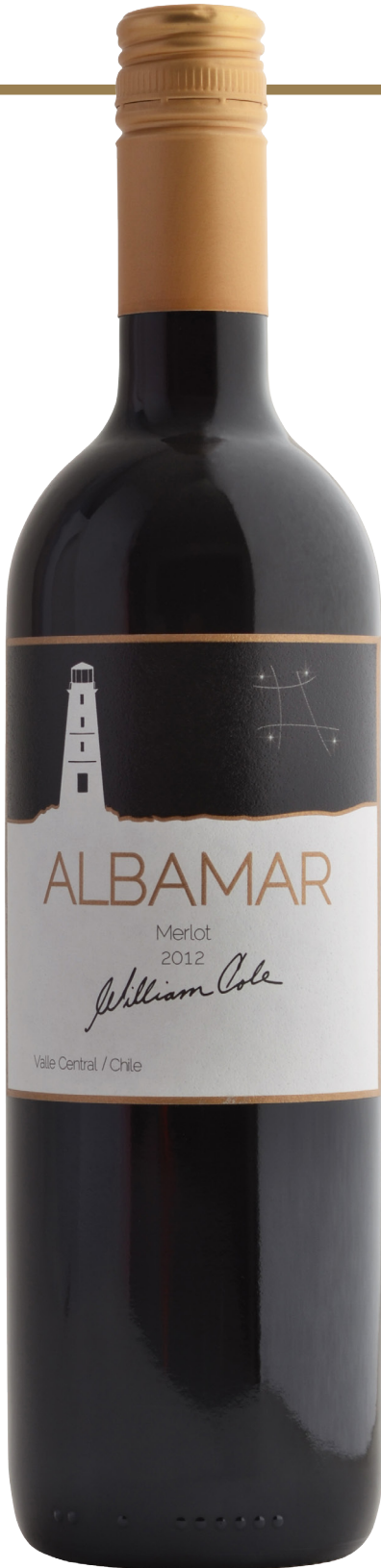
- Destemming 100 %
- Fermentation period 7 days
- Fermented in Stainless steel tanks
- Aging No

TASTING NOTES

This Merlot presents a ruby red color with violet hues and average depth. Distinct floral scents surface such as rose petals, red fruits, anise, cedar and black pepper. In the palate the wine is fruity, balanced and easy to drink. This wine is ideal with beef, meat pies, and grilled skewers. Best enjoyed temperature at 16-18°C.

CHEMICAL ANALYSIS

- Alcohol 13.3% by volume
- pH 3.48
- Total acidity 5.60 g/L expressed in Tartaric acid
- Residual sugar 2.40 g/L



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