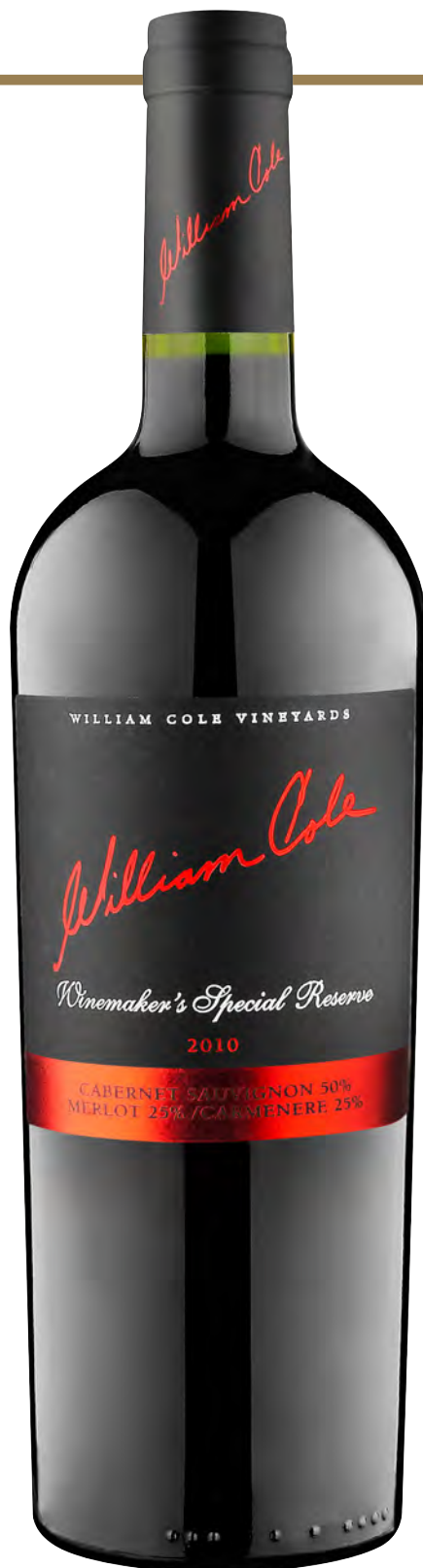

Winemaker's Special Reserve



CABERNET SAUVIGNON/MERLOT/CARMENERE 2010

COMPOSITION

- ▣ Cabernet Sauvignon 50%
- ▣ Merlot 25%
- ▣ Carmenere 25%

HARVEST INFORMATION

- ▣ Origin Colchagua
- ▣ Date April 15th
- ▣ Yield 7 tons/hectare
- ▣ Harvest method Hand picked

WINEMAKING

- ▣ Destemming 100 %
- ▣ Fermentation period 8 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 12 months in French oak barrrel

TASTING NOTES

This wine has a ruby red color with noticeable intensity. Red fruits like strawberries and raspberries emerge quickly on the nose with lighter notes of cassis liqueur, coffee and black pepper. The palate offers soft, ripe tannins with medium body and a long finish. This smoky oak-aged blend has lots of personality and abundant aging potential..

CHEMICAL ANALYSIS

- ▣ Alcohol 14 % by volume
- ▣ pH 3.50
- ▣ Total acidity 5.33 g/L expressed in Tartaric acid
- ▣ Residual sugar 2.50 g/L