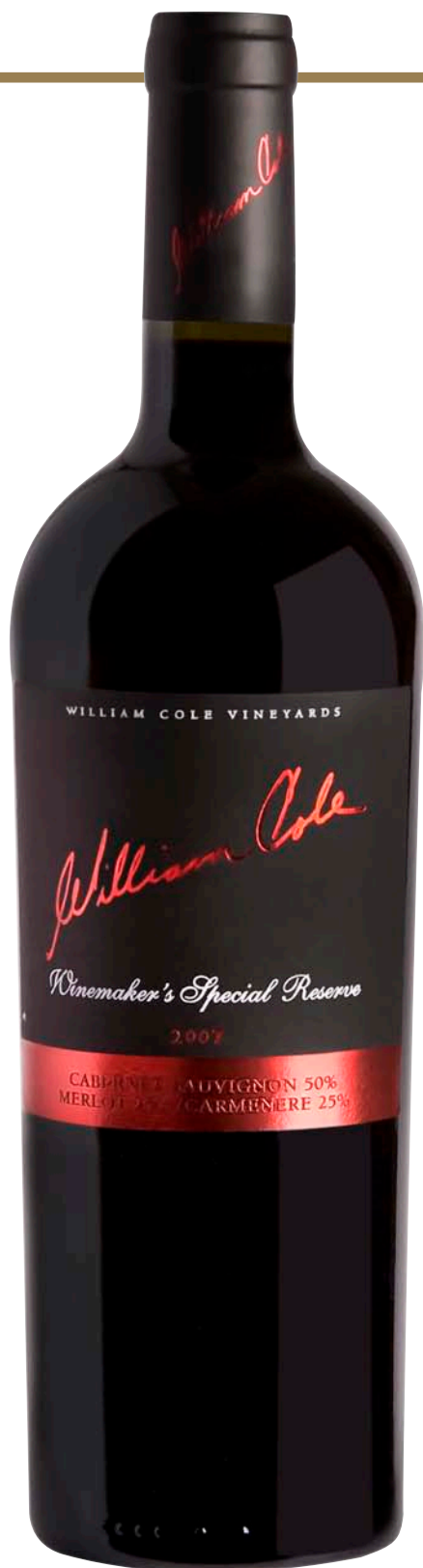


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## *Winemaker's Special Reserve*

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### CABERNET SAUVIGNON/MERLOT/CARMENERE 2007

#### COMPOSITION

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

#### HARVEST INFORMATION

- ▣ Date April 18<sup>th</sup>
- ▣ Yield 6 tons/hectare
- ▣ Harvest method Hand picked

#### WINEMAKING

- ▣ Destemming 100 %
- ▣ Fermentation period 10 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 12 months in French oak barrel

#### TASTING NOTES

This wine has a deep and intense red ruby color. In the nose, we discover aromas like black fruits (blackberries), smoked ham, chocolate and tobacco. The taste is soft and silky, medium bodied with a sharp acidity. The tannins are round, resulting in a long and persistent ending. A unique wine in its category and a delight to drink.

#### CHEMICAL ANALYSIS

- ▣ Alcohol 14.2% by volume
- ▣ pH 3.43
- ▣ Total acidity 6.83 g/L expressed in Tartaric acid
- ▣ Residual sugar 3.50 g/L