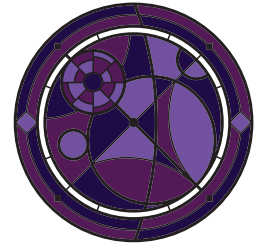


RESERVA

Vitral



MERLOT 2016



GRAPE: Merlot

HARVEST: Mainly mechanized harvest. March - April.

APPELLATION: Central Valley

HARVEST: Mainly Alluvial, rocky and stony with excellent drainage or hillside with granitic subsoil from coastal range.

CLIMATE: Mediterranean with huge influence from Andes.

AGING: 10 months mainly in Concrete, some Stainless steel tanks. Some of them with French oak staves.



COLOUR: Dark and deep purple.

AROMA: Ripe, densely packed with red cherry, currant and cedar flavors.

PALATE: Round mouth feeling with ample soft and sweet tannins, finishing with lively acidity to balance the intense range of flavors.



ALCOHOL: 13,5%

RESIDUAL SUGAR: 2,34 g/L

TOTAL ACIDITY: 5,03 g/L

PH: 3,50



ENJOY WITH:

Red Meat



VINA MAIPO

WWW.VINAMAIPO.COM