



Merlot

Vinification & Ageing

The wine was fermented in temperature-controlled stainless steel tanks and then aged for 8 months in stainless steel tanks in order to preserve its fruity varietal aromas.

Tasting notes

Red fruit and spice aromas with a characteristic soft texture make this wine a perfect match for white meat, salmon or pasta.

ANALYTICAL DATA

Alcohol	13.5	% by vol.
Total Acidity	4,9	g/L (Tartaric)
pH	3.6	
Residual Sugar	2.8	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena



Main Export/Distribution:

Roy P. Schneider

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