

ALTO DE LA BALLENA

BODEGA Y VIÑEDOS

PRODUCTO/PRODUCT: ALTO DE LA BALLENA MERLOT – TANNAT – CABERNET FRANC
2006

HARVEST: 2006

GRAPES: 40% Merlot- 30% Cabernet Franc – 30% Tannat

PRODUCTION: 12000 bottles



Date of harvest: Merlot: 22/2 Tannat: 13/3 Cabernet Franc: 24/3
Yield: 1 kg per plant
Date of bottling: February 2007

WINEMAKING:

Each variety was harvested at its optimum maturity stage. Grapes were fermented in stainless steel tanks at a controlled temperature. During fermentation pumping overs were performed daily to improve extraction. The blend was made and after six months it was bottled without stabilization and lightly filtered.

ANÁLISIS FÍSICO-QUÍMICO/PHYSICAL-CHEMICAL ANALYSIS:

Grado alcohólico/Alcoholic content % by vol	12.96%
Acidez volátil/Volatile acidity (A.Acetic) g/l	0.55 g/l
Acidez volátil/Volatile acidity (A.Sulphuric) g/l	0.45 g/l
Acidez total//Total acidity (A. Tartaric) g/l	5.19 g/l
Acidez total//Total acid content (A. Sulphuric) g/l	3.4 g/l
PH	3.6
A. Sulfuroso libre/Free sulphuric acid mg/l	32 mg/l
A. Sulfuroso total/Total sulphuric acid mg/l	83 mg/l
Azúcares /Sugar content g/l	2.9 g/l

TASTING NOTES:

With a lively red colour. It has an elegant aroma of red fruits (strawberries and raspberries) and a touch of vanilla. In the mouth it feels soft and fresh, with mature tanning that provide roundness and equilibrium. Delicate ending, yet persistent.