

ALTO DE LA BALLENA

BODEGA Y VIÑEDOS

PRODUCTO/PRODUCT: MERLOT RESERVA 2007	REF ALTO DE LA BALLENA
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GRAPES: 100 % Merlot
 PRODUCTION: 6700 bottles
 HARVEST: 2007

Date of harvest: March 3, 2007.
Yield: 1.3 kg/plant
Bottling date: December 2008

WINEMAKING:

The vineyard was managed following carefully best agricultural practices and yield was below one kilo per plant.

In march the grapes were manually harvested and put in small boxes of 15 kilos.

After two days of cold maceration the grapes were crashed gently and fermented in stainless steel tanks at a controlled temperature and with daily pumping over to reach the intended extraction. The wine then staid for twenty days in contact with the skins.

Aging was done in French oak barrels during 12 months. To preserve its qualities it was lightly filtered and bottled without stabilizing.

ANÁLISIS FÍSICO-QUÍMICO/PHYSICAL-CHEMICAL ANALYSIS:

Grado alcohólico/Alcoholic content % by vol	14.2 % v/v.
Acidez volátil/Volatile acidity (A.Acetic) g/l	0.64 g/l
Acidez volátil/Volatile acidity (A.Sulphuric) g/l	0.53 g/l
Acidez total//Total acidity (A. Tartaric) g/l	5.8 g/l
Acidez total//Total acid content (A. Sulphuric) g/l	3.8 g/l
PH	3.41
A. Sulfuroso libre/Free sulphuric acid mg/l	30 mg/l
A. Sulfuroso total/Total sulphuric acid mg/l	mg/l
Azúcares /Sugar content g/l	3.4 g/l

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TASTING NOTES:

Of an intense granate color. Fruity aroma; prunes with vanilla and tobacco notes ariseing from oak that are fully integrated to the fruit.

In the mouth it is rounded and structured. Very pleasant volume. Harmonious and with persistent aftertaste.