



ISLA NEGRA

HIGH TIDE MERLOT 2008

Vintage 2008
Grape Merlot 85%, Cabernet Sauvignon 10%, Syrah 3%, Aspirant Bouchet 2%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Appellation Central Valley
Soil Dark clay
Climate Mediterranean, warm during day and cool at night.

HARVEST

Date April.
Type Hand Picked.
Yield 10 Ton/ha

AGING PROCESS IN TANKS

Container Stainless steel with Innerstaves 100%.
Duration 8 Months (average)

ANALYSIS

Alcohol 13,4 %vol
Residual Sugar 2,3 g/l
Ph 3,9
Total acidity 5,1 gr/l tartaric

TASTING NOTES

Appearance Medium to high intensity.
Colour Dark plum red.
Aroma Blackberries, intense fruit and soft sweet toasted oak hints.
Palate Sweet and intense fruit, good structure and balanced acidity.
Ripe tannins.
Food pairing Red meats, soft cheese and sauces.
Cellaring potential To drink young 2-3 years.

