



ISLA NEGRA

RESERVA MERLOT 2008

Vintage 2008
Grape Merlot 85%, Cabernet Sauvignon 15%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Appellation Central Valley
Soil Alluvial and colluvial.
Climate Mediterranean with extended dry season.

HARVEST

Date March-April
Type Hand Picked 80% / Mechanical harvest 20%
Yield 12 Ton/ha

AGING PROCESS IN TANKS

Container Stainless Steel
Duration 2 Months (average)

ANALYSIS

Alcohol 12,4 %vol
Residual Sugar 7,4 g/l
Ph 3,4
Total acidity 5,3 gr/l tartaric

TASTING NOTES

Appearance Bright.
Colour Dark ruby red.
Aroma Cherries, pepper and cacao aromas.
Palate Elegant, round and full-bodied wine, persistent.
Food pairing Pastas, fresh cheeses.
Cellaring potential Drink now through 2011.

