



ISLA NEGRA

RESERVA MERLOT 2010

Vintage 2010
Grape Merlot 85%, Carmenere 15%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

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

HARVEST

Date April - May
Type 20% Mechanical harvest
80% Hand picked harvest
Yield 12 Ton/ha

AGING PROCESS IN BARRELS

% in Oak 30%
Aging Time 3 Months

AGING PROCESS IN TANKS

Container Stainless steel
Duration 4 to 6 months (average)

ANALYSIS

Alcohol 12,5 %vol
Residual Sugar 7,0 g/l
Ph 3,51
Total acidity 5,4 gr/l tartaric

TASTING NOTES

Appearance Bright.
Colour Dark ruby red, very vivid.
Aroma Cherries, blanck pepper and cacao aromas.
Palate Elegant, round and full-bodied, with a long tasting.
Food pairing Pastas, fresh cheeses.
Cellaring potential Drink now through 2014.

