

Las Mercedes

Ensamblaje



Ensamblaje 2010

TASTING NOTES

Deep ruby red color.

Nice aromas of black fruits, black currant and blackberries, with coffee and chocolate notes.

It has a good body with great intensity in mouth, giving a fulfilling pleasant mouth. It presents flavors of dark fruits like black currant and black berries.

Enjoy with all kind of well-done meats, such as lamb, deer, wild boar, hare, cooked in a wine sauce.

Aging potential: 10 years or more.

The perfect temperature for serving is at 16-18°C. 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

Vintage	:	2010
Valley	:	Maule
Blend	:	40% Cabernet Sauvignon, 25% Syrah, 35% Malbec

VINEYARD

Land	:	Cabernet Sauvignon and Malbec from Las Mercedes, 54 Kms. from Pacific Ocean, 61 MASL; Syrah from Santa Rosa, 48 Kms from Pacific Ocean, 47 MASL
Blocks	:	45 (Cabernet Sauvignon), 36 (Malbec), 26 (Syrah)
Soil	:	Las Mercedes mostly loamy clay soil with a gravelly layer made up of angular rocks; Santa Rosa, two horizons: sandy clay in A Horizon and sand in the B horizon
Yield	:	8.000 kg/ha
Harvest	:	Handpicked in small boxes (16 kg). Malbec and Syrah during the second week of april and Cabernet Sauvignon first week of may

VINIFICATION

Cold maceration	:	48 hours at 10°C
Fermentation	:	In concrete tanks between 24-28 °C for 12 days
Hot maceration	:	10-12 days
Aging	:	12 months in French oak

TECHNICAL DATA

Alcohol	:	13,5°
Ph	:	3,43
Residual Sugar	:	2,13
Total Acidity	:	3,48