



MIGUEL TORRES
Chile

SANTA DIGNA MERLOT 2003



TECHNICAL DATA

Variety: 100% Merlot

Date grapes picked: From March 4th to May 7th, 2003

Number of days of fermentation: 7 days

Type of fermentation: Alcoholic and Malolactic.

Number of days of skin contact: 21 days

Fermentation temperature: 28°C

Length and type of aging:

	Type	Size	Time
Wood:	American oak	225 liters	Over 6 months

Month wine was bottled: November 2003 onwards

Length of bottle ageing: 1 month

Alcohol level: 14.0%

pH level: 3.6

Acid level: Total acidity 5.3 g/l (as tartaric)

Approximate lifespan in a proper cellar: 2 - 4 years

Formats available: 75 cl

Serving suggestions: A fine accompaniment to pulses, white meats and even baked, grilled or fried fish such as conger eel or Chilean reineta.

Other notes of interest: Unfiltered Wine. In order to maintain the quality of this wine, it has not been filtered in any way before bottling.

Winemaker's comments on this wine: Merlot is definitely a grape variety that has adapted to Chile with great success. Following several years of experimentation, we decided to introduce plantations into several climates, from the torrid coastal strip to the coolest of areas, Río Claro. By blending these diferente origins we obtain a Merlot with great aromatic intensity, plum and blackberry jam mixed with spicy hints of vanilla and liquorice. A very attractive and elegant palate, enriched with toasted notes acquired through its oak ageing and a long aftertaste with lingering spices.

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