



ÁGUILA DORADA

MERLOT

TASTING NOTES

Color	: Whe find red purplish colors, almost brown in some cases
Nose	: He presents vegetables aromas as betarraga, humid lands, something of flowers and animal sensations.
Palate	: In the mouth, a very fresh and notes of citrus fruits.

VINEYARDS, VINIFICATION AND PRODUCTION

Variety	: 100% Merlot.
Vineyards	: Fundo San Gabriel, San Javier.
Denomination of origin	: Maule Valley.
Training System	: In Trellis.
Variety of Soils	: Sandy Loam Texture.
Vineyards age	: 10 - 20 years.
Yield	: 8-10 tons / ha.
Date of Harvest	: Begining of Abril.
Harvest	: Handpicked

LOGISTIC INFORMATION

Bottle capacity	: 750 ml.
Bottles per case	: 12
Gross weight per case	: 15,9

ANALYSIS

Alcohol	: 13%
pH	: 3,65
Total acidity	: 5 gr / lt

DESCRIPTION

Whe find red purplish colors, almost brown in some cases. The sheen is not very intense, enough subdued and enclosed little transparent.

He present vegetable aromas as betarraga, humid lands, something of flowers and animal sensations. Not so robust body, but with a typical personality, smething of green cooked pepper and dry wood.



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