



Don Marcial

VARIETY MERLOT

TASTING NOTES

Color	: Deep rubi red
Nose	: He present aromas of cherries and strawberries.
Palate	: This wine is full - bodies with soft tannins and a very pleasant finish.

VINEYARDS, VINIFICATION AND PRODUCTION

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

LOGISTIC INFORMATION

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

ANLYSIS

Alcohol	: 13,1%
pH	: 3,65
Total acidity	: 5 gr / lt

DESCRIPTION

ior to fermentation the wine underwent a cold maceration for 20 days. Fermentation was carried out at 28°C.
No so robust body, but with a typical personality, something of green cooked pepper and dry wood.



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