

ISLA NEGRA

Wine

Vintage	2014
Grape	Merlot / Others (Cabernet - Carmenere - Syrah) 85% / 15%
Valley	Central Valley
Winemaker	Cecilia Padilla

VINEYARD ORIGIN

Appellation	Central Valley
Soil	Mostly alluvial and colluvial
Climate	Mediterranean with extended dry deason
Viticulture practices	Vertical trellising

HARVEST

Date	March to April
Type	60% Hand Picked / 40% Machine Picked
Yield	12.000 - 14.000kg./ha

WHITE VINIFICATION

Winery	Viña Cono Sur / Chimbarongo
Type Vessel	Stainless steel

AGING PROCESS IN TANKS

Type Container	Stainless Steel
Duration	At least 4Months
Temperature	14-15°C

ANALYSIS

Alcohol	12,2%vol
Residual Sugar	5,95g/l
Ph	3,42
Free So2	30mg/l
Total So2	55mg/l
Total acidity	5,2gr/l tartaric
Volatile acidity	0,39g/l

TASTING NOTES

Appearance	Bright, vivid
Colour	Dark ruby red
Aroma	Intense varietal with clean aromas. Cherries, black berries, ripe plums and a touch of cacao and vanilla.
Palate	A round, soft and medium bodied wine with great persistence.
Food pairing	Meats, pastas and ripe cheeses.
Cellaring potential	Drink now through 2018

ISLA NEGRA SEASHORE MERLOT

