



# V9

## *Merlot 2011 by Viña Ventisquero*

### *Vineyard*

<b>Variety:</b>	85% Merlot - 15% Cabernet Sauvignon.
<b>Denomination of origin:</b>	Central Valley.
<b>Soil:</b>	Sandy-clay soil with a depth of 1 to 2 metres.
<b>Vintage:</b>	The grapes were harvested between 17 and 20 April, when their organoleptic qualities, aromas and tannins were at their best.

### *Wine*

<b>Winemaking:</b>	The clusters were transported to the winery, where gravity-flow was used to put the selected clusters into stainless steel tanks. There they underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 28°C.
<b>Technical data:</b>	Alcohol by volume: 13.5% GL; pH: 3.76; Residual sugar: 3.33 g/L.
<b>Ageing potential:</b>	This wine can be stored for up to 6 years in optimum conditions.

### *Tasting notes*

<b>Colour:</b>	Violet red.
<b>Aromas:</b>	Highly aromatic intensity, plum and black cherries are prominent, with hints of cinnamon, tobacco, vanilla and chocolate.
<b>Palate:</b>	Elegant and balanced, with well-round body and soft, velvety tannins.

### *Serving suggestion*

Best served at a temperature of between 16°C and 18°C. This wine pairs well with semi-ripe cheese, white meat and pasta dishes.