



MERLOT

RESERVE EL DELIRIO

Variety: Merlot
Vintage: 2003
Valley: Maule and Rapel
Final blend: Merlot 100%

Chemical analysis

Alcohol: 13.5°
pH: 3.73
Total acidity: 4.84 g/l (tartaric)
Residual sugar: 2.92 g/l
Free SO₂: 25 ppm at bottling

Climate: Relatively warm days, with cool evenings extending through the morning hours.

Soil: Hillside planting on rocky clay loam soils with good drainage and low vigor.

Harvest date: February and March.

Harvest: Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep the fruit cool.

Winemaking: Gently crushed and de-stemmed. Pre-fermentation maceration for three days at 59°F (15°C). Primary fermentation in stainless steel fermenters at 77–82°F (25–28°C).

Pressing: Total maceration time of two weeks. Press fractions based on constant tasting, with no “press wine” included in the blend.

Aging: 30% of the wine spent six months in one- and two-year-old oak barrels (50% French and 50% American).

Bottling date: December 2003.

Wine description

Appearance: Dark, almost opaque garnet red with purple highlights.

Aromas: Intense aromas of leather, blackberry, candied fruit, and spices reminiscent of cloves, nutmeg, and licorice, with strong smoky oak accents.

Palate: Gentle on the front palate, opening to full fruit flavors in the mouth-filling middle. Chalky, well-integrated tannins lend a solid structure. Medium-bodied and long on the finish, the wine is still somewhat closed but is already showing a fine integration of fruit and oak.

While unpretentious, our Merlot exhibits the best characteristics of the variety in an

easy-drinking style. It has impressive concentration, intense color, and remarkable richness, complexity, and intensity in the mouth. The oak accents harmonize with the bright fruit.

Serving suggestions

Pairs well with roast beef au jus, fresh-water fish, and soft-ripened cheeses. The wine is enjoyable now and can be cellared for five years to reach its harmonious best. Serve at 68°F (20°C).

Total production: 55,500 bottles

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