



MERLOT

RESERVE EL DELIRIO

Variety: Merlot
Vintage: 2004
Valley: Central Valley (Rapel / Maule)
Final blend: Merlot 100%

Chemical analysis
Alcohol: 13.5°
pH: 3.68
Total acidity: 6.24 g/l (tartaric)
Residual sugar: 3.74 g/l

Climate: Warm days, with cool evenings producing a difference of temperature between day and night.

Soil: Hillside planting. Alluvial origin, stratified and slightly undulated, of medium depth and loamy texture 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: The clusters were crushed carefully and then a cool pre-fermentation maceration was given in the stainless steel tanks at 59°F (15°C) for three days.

Fermentation: In stainless steel tanks it ferments at 77-82°F (25-28°C). Post-fermentation maceration was given for about two weeks.

Pressing: Press fractions based on constant tasting, with no “press wine” included in the blend.

Ageing: 30% of the wine spent six months in one- and two-year-old oak barrels (60% French and 40% American).

Bottling date: December 2004.

Wine description

Appearance: Half intense red ruby, with dark reflects.

Aromas: Intense blackberry aromas, plums, vanilla, nutmeg and oak.

Palate: Gentle on the front palate, opening to full fruit flavours in the mouth-filling middle. Intense and well-integrated tannins lend a solid structure, in harmony with the acidity. Medium-bodied and long on the finish.

This Merlot has a very nice color and concentration, it exhibits the best characteristics of the variety in an easy-drinking style. The oak accents harmonize with the bright fruit.

Serving suggestions

Pairs well with roast beef au jus, fresh-water fish, salads and soft-ripened cheeses. The wine is enjoyable now and can be cellared for five years to reach its harmonious best. Serve at 64°F (18°C).

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