



ROSÉ

RESERVE EL DELIRIO

Variety: Merlot (Rosé)
Vintage: 2006
Valley: Maule valley
Final blend: Merlot 100 %

Chemical analysis

Alcohol: 14.0°
pH: 3.10
Total acidity: 5,56 g/l (tartaric)
Residual sugar: 1,34 g/l

Climate: Cold mornings, warm evenings and fresh nights.

Soil: Heavy clay soil in bottom hill, pretty high yield.

Harvest date: March 2006.

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

Winemaking: Direct pressing, decanting in cold for 48 hours, fermentation with yeast.

Primary fermentation: In stainless steel tanks, at 15°C and 10°C. After alcoholic fermentation, lies contact for three weeks.

Bottling date: July 2006.

Descripción del vino

Appearance: Medium intense pink tone with light violet reflexes.

Aromas: Red grenade, strawberries, redcurrant, quince, notes of thymo, green pepper and almonds.

Palate: Lyvely and voluminous entry, it opens on a simple and round mid palate, with a good relief at the end of the mouth, supported by the acidity and a bitter touch.

This rosé is a vibrant young wine with intense pink hues. It has concentrated aromas of strawberries, red currant, quince and almonds.

Exeptionally well balanced and bright, the palate is lively yet well rounded with ripe wild starwberry flavours.

Serving suggestions:

It is highly recomended to pair cold summer meals and as cold as a with wine, around 10°C (50°F), to enhance its full freshness.

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