



Premium
WINE OF CHILE

MERLOT

ALYAN GRAN RESERVA

APPELLATION:	Central Valley, Chile
VARIETY:	Merlot
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 14,0 Vol % Residual sugar: 2,2 g/l. Free (SO ₂): 26 mg/l. Total Acidity as tartaric acid: 5,39 g/l. Volatile Acidity as acetic acid: 0,40 g/l. pH 3.60
YIELD:	8.600 pounds per acre
AGING:	9 months in French Oak. 12 months bottled.
AGING POTENCIAL:	7 - 9 years in storage between 14 -16°C.
COLOR:	Bright rubi and hints of violet.
NOSE:	Strawberry aromas, red ripe fruity, chocolate caramel.
MOUNTH:	Rich plum, blackberry and spice, offering also flavors of chocolate and vanilla.

Deliciously complex, rich and polished, very complete and elegantly styled and finish with ripe, integrated tannins.