



WINE OF CHILE

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MERLOT

ALYAN RESERVE

APPELLATION:	Central Valley, Chile
VARIETY:	Merlot
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 14,1 Vol % Residual sugar: 3,1 g/l. Free (SO ₂): 18 mg/l. Total Acidity as tartaric acid: 5,0 g/l. Volatile Acidity as acetic acid: 0,46 g/l. pH 3.63
YIELD:	10.000 pounds per acre
AGING:	2 months in stainless steel tank. 7 months in French Oak. 6 months bottled.
AGING POTENCIAL:	5 - 7 years in storage between 14 -16°C.
FOOD MATCHING:	Italian pasta, white meat cook by oven and vegetables grilled at a wok.

Deep and concentrated with currant and ripe plum aromas. A fine Reserve Merlot with soft and well integrated tannins. Balanced and round, this wine was made with great care and the best selection of grapes.