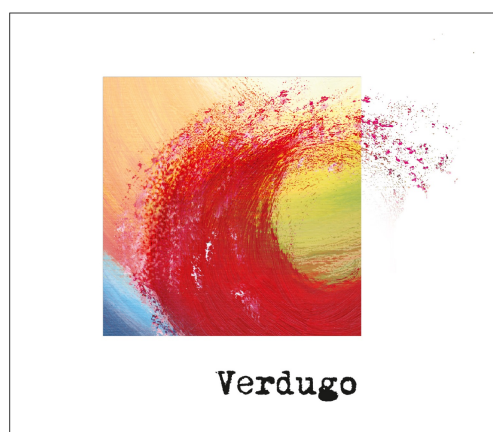




VERDUGO 2015

GRAPEVINE: MERLOT (100%)
SOIL: volcanic
YEAR OF PLANTING: 2001
BOTTLES PRODUCED: 4000
MANUAL HARVEST the first week of October
PROCESSING: spontaneous fermentation in wooden barrels, where grapes are left macerating on their skins for 20 days.
One-year-long maturation in big wood barrels and at least one more year aging in the bottle.
No filtration nor clarification.



ANALYTICAL DATA:

ABV (Alcohol % by volume):	13,1%
Total dry extract:	28,7 g/l
Total acidity:	6,48 g/l
Volatile acidity:	0,76 g/l
Malic acid:	< 0,20 g/l
Lactic acid:	1,55 g/l
Ph:	3,35
Total sulphur dioxide:	5 mg/l
Free sulphur dioxide:	< 1 mg/l