



CATRALA

Variety composition: 100% Merlot, Clon 181.

Vineyard area: Aconcagua region, Valparaíso, Casablanca valley, Lo Orozco area, (250 msnm).

DO: Casablanca.

Production: 27.827 bottles per year.

Harvest: hand picked, the 21st to 24th April, 2009.

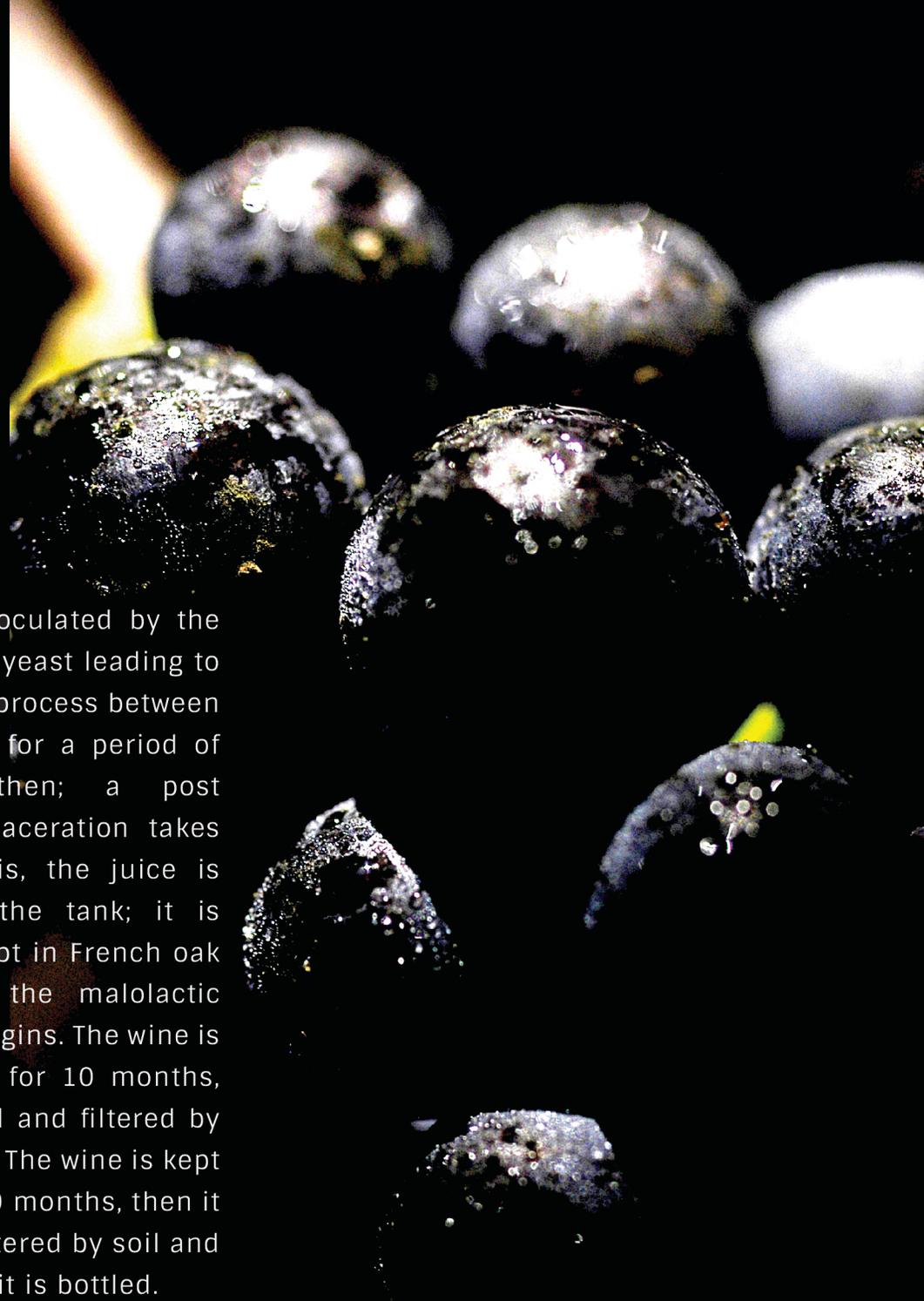




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Winemaking process: the harvest begins very early in the morning taking advantage of the low temperature and getting to the winery with cold grapes (5 to 10° C degrees, depending on the season). First, there is a bunch selection in the vines, then a more careful selection by the use of a destemmer in the cellar, the grapes are grounded and there is a cold maceration (8°C) for eight days to get the most out of aromas and flavours.

The juice is inoculated by the use of selected yeast leading to a fermentation process between 25° and 30° C for a period of nine days, then; a post fermentative maceration takes place. After this, the juice is taken out of the tank; it is pressed and kept in French oak barrels where the malolactic fermentation begins. The wine is kept in barrels for 10 months, then it is mixed and filtered by soil and plates. The wine is kept in barrels for 10 months, then it is mixed and filtered by soil and plates. Finally, it is bottled.





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Aging process: The wine is aged in 225 and 300 L French oak barrels for ten months.

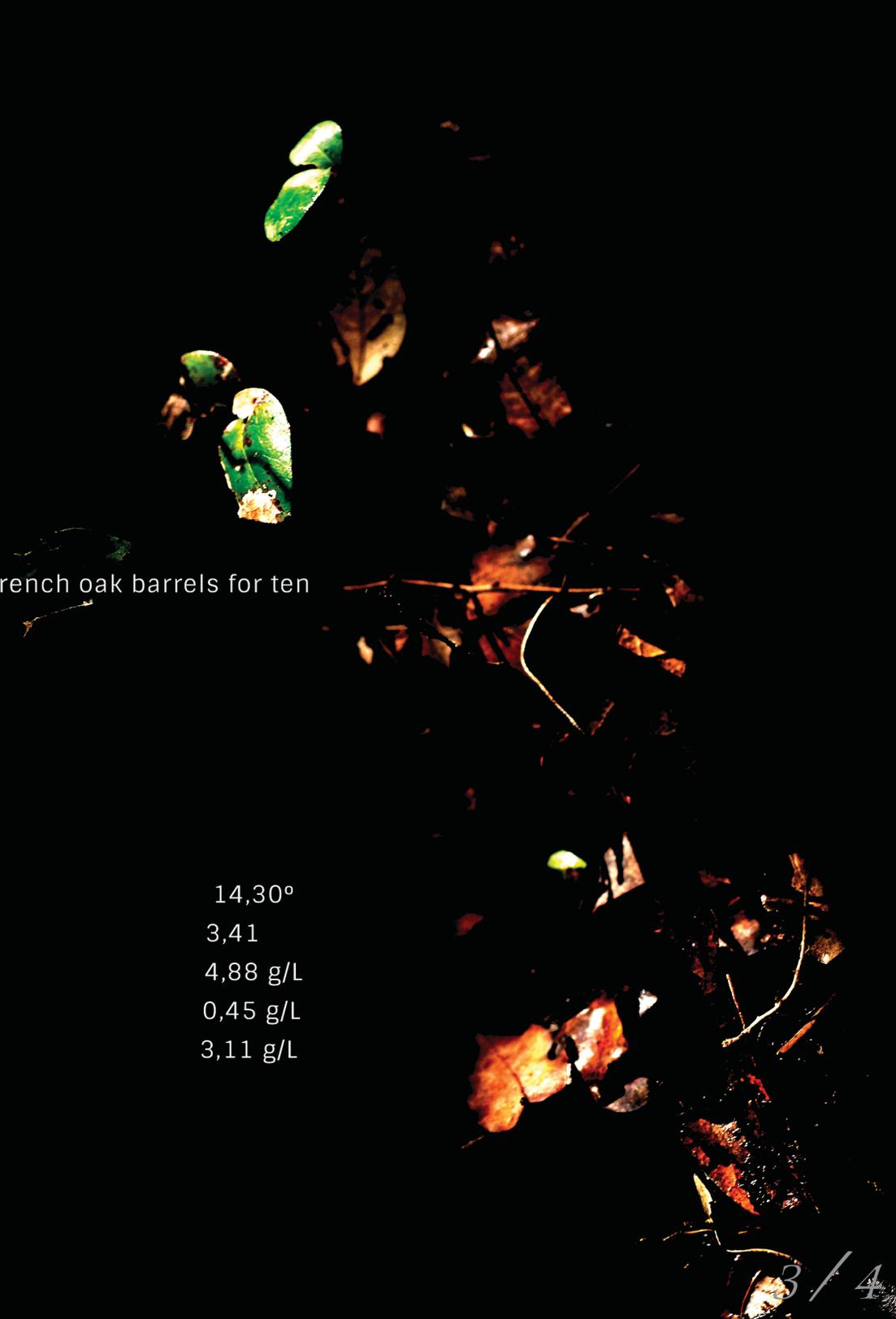
Bottling process:

Filtration: soil and plate.

Bottling date: 21st to the 22nd of April, 2009.

Laboratory analysis:

Alcohol (distillation and aerometric method)	14,30°
pH (potentiometric method)	3,41
Total acidity exp. Ac.. Tartchico (degree method)	4,88 g/L
Volatile acidity (Blarez method)	0,45 g/L
Sugar (Fehling method)	3,11 g/L





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