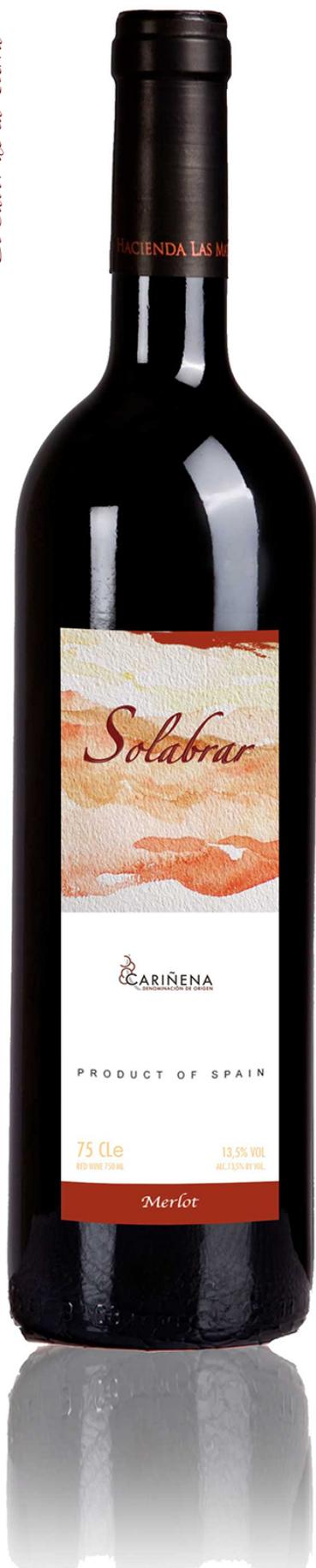




HACIENDA LAS MATAS



El Sabor de la Tierra



TASTING NOTES

WINE VARIETY: RED

YEAR: 2010

VINEYARD

Variety:

Formation:

100% Merlot standing S O 4.
Royal Cord with 2,500 plants
/ ha14 productive
buds/foot.

Leaf Area:

Irrigation:

Trellis with 107639 ft²
Drip buried 50cm deep in
the heart of soil, water flow
of 0.48 gallons / hour.

Phytosanitary:

Integrated Production.

SOIL

Structure:

pH:

Altitude:

Location:

D.O.:

Sandy loam, very deep and
well drained

7,5

1640 feet above sea level.

Término Municipal de
Almonacid de La Sierra
Cariñena.

WINE CELLAR

Harvest:

Preparation

Second half of September.
Harvest at Night, 100%
automated.

Stripped and macerated for
72 hours at 8 ° C.
Alcoholic fermentation at 16
° C.

Malolactic fermentation in
French oak barrel.

Stabilization by cold.

ANALYSIS

Grade:

Total Acidity:

Volatile Acidity:

Dry Extract:

13,54 %

5,8 gr./l.

0,48 gr./l.

32,1 gr./l.

TASTING NOTES

Ripe cherry color, varietal smell with hints of
strawberry and raspberry. The taste is powerful,
sweet, well-structured and persistent.