



**LUIS FELIPE EDWARDS**  
WINE OF CHILE

**4+**

*Family Selection*

**MERLOT**

**WINE DESCRIPTION**



**GRAPES**  
100% MERLOT,  
10% MERLOT FROM CASABLANCA VALLEY



**ALCOHOL**  
14%



**REGION**  
COLCHAGUA VALLEY

**VINEYARDS NOTES**



**CLIMATE** This valley has a Mediterranean climate with four very well-defined seasons, a strong alternating influence of Pacific maritime breezes and Andean winds. This generates ideal conditions for winegrowing, especially during the summer months (November to April), when the average difference between daytime and nighttime temperatures averages 22°C (40°F) (35 °C / 95°F max. - 13 °C (55°F) min.), which allows for perfect, slow ripening of the grapes over the long summer season, thereby allowing the formation of complete and larger molecular chains in the fruit that result in better aroma and flavor.



**SOIL** These soils were formed by the accumulation of materials transported by water and gravity from higher sectors. The formation of these soils is originated by a parental material from the spurs of the Andes and Coastal Mountain Ranges. These are loam and clay loam soils with moderately deep, 2-5° slopes.



**HARVEST** Picking dates: End of march and begin of April.

**WINEMAKING NOTES**

**FERMENTATION:** 26-28°C, 15 days.

**LEES WORK:** No lees Work.

**MATURATION:** 12 months In French barrels and American Oak;30% In new French barrels, 70% In second and third use French and American barrels.

**FININGS:** 100% Natural clarification.

**FILTRATION:** Cross flow filtration and membrane (0.65 microns).

**PUMP OVERS:** Mix of pump overs the pumping over management was decided based on tasting and every day changed according to the wine outcome.

**TASTING NOTES**

**FOOD MATCHING**

**AROMAS**



Complex, elegant, strawberries, black cherries, cassis with a subtle vanilla and tobacco, great volume, soft ripe tannins, bright and lingering finish.

**PALATE**

FRUIT	■	■	■	■	■	■	■	■	■	■	■
MINERALITY	□	□	□	□	□	□	□	□	□	□	□
BODY	■	■	■	■	■	■	■	■	■	■	■
ACIDITY	■	■	■	■	■	■	■	■	■	■	■
OAK	■	■	■	■	■	■	■	■	■	■	■
TANNINS	■	■	■	■	■	■	■	■	■	■	■

Duck, salmon, indian dishes, mushrooms, cheese: hard, parmesan; coconut: mild, carbonara sauce,camembert, stroganoff beef, curries: creamy, beef with stout, tuna: grilled.

**ANALYSIS**

• pH: 3.8  
• TA: 5.17 g/L  
• Sugar: 2.25 g/l



**WINEMAKER QUOTES**

To guarantee the quality of the fruit, the vinification process has a rigorous selection of grapes and berries. The blend has a 15% of Grapes from Casablanca Valley, that brings more freshness.



WWW.LFEWINES.COM

PROVA DA SAFRA 2010

*Salada com queijos gorgonzola e parmesão. Jantar em 14/11/2012.*