

TECHNICAL DATA

CONVENTO SAN FRANCISCO SPECIAL SELECTION 2004

Manual harvested in 15 Kg. Boxes.

Selection table (Mistral) in the reception of the grapes . Selectionated grape by grape.

Varieties : Tinto del País 90%. and Merlot 10%

Alcoholic fermentation in 5.000 L. tanks with temperatures controlers.

"Pumping overs", "Delastages" and "Bazuqueos" are done daily with the goal of extracting the maximum quality expressions.

Malo-Lactic fermentation in oak barrels.

Aged 19 months in oak barrels: 90% French oak and 10% American oak.

Bottled in august of 2007.

Total: 6.954 bottles of 750 mL