

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	80% Cabernet Sauvignon 10% Merlot - 5% Carménère - 5% Syrah
Alcohol:	14,5%
Total Acidity:	3,54g/L (H ₂ SO ₄)
pH:	3,53
Residual Sugar:	3,1g/L

TASTING NOTES

This is a very intense wine with a deep black colour with shades of purple. The nose is very complex with notes of dry fruits (hazelnuts, nuts), black fruits (blackcurrants, plums, and ripe pomegranates), spices (liquorice, nutmeg) with fine coco and vanilla notes from the 16 months spent aging in new French oak barrels. On the palate it is still a young wine with robust tannins and notes of black fruits and truffles mixed with spices, tobacco and dark chocolate that provide an elegant and pleasant finish. This wine has a high potential for aging gracefully in the bottle.



AWARDS

- Commended Medal, Decanter World Wine Awards 2011

VINEYARD

In Don Amado, all efforts are concentrated on creating a unique wine of true excellence. The grapes from which this wine is made reflect all the virtues of the 'Alto Cachapoal', namely elegance, concentration and acidity levels that make the wine perfect for bottle aging. The grapes harvested for this wine come specifically from an ancient part of our Cabernet Sauvignon vineyard named 'Santa Teresa' and were harvested according to 'Single Vineyard' methods. These vines are situated at the foot of the Andes on stony, alluvial soil with excellent drainage. The Santa Teresa vineyard has a double significance for Torreón de Paredes: in addition to being the oldest part of the vineyard where vines are over 30 years old and were planted by the founder, Teresa was also the name of Don Amado's mother. The viticultural work carried out in this part of our vineyard is extremely delicate and the vines are meticulously cared for one by one with the kind of attention to detail reserved for the finest gardeners. In this way, the grapes achieve their very best ripeness and condition. These great vineyards yield 4,000 kg per hectare.

TECHNICAL NOTES

After a careful selection of the grapes in the vineyard, the fruit was transported in small boxes to the cellar where a meticulous selection was carried out. The first stage was a bunch selection done at tables and then a second selection berry by berry to eliminate green elements (leaves, stems and berries) which can add unwanted green notes to the wine. Fermentation was conducted in stainless steel tanks at controlled temperatures between 24° and 30°C, with a long maceration (20-33 days) of the juice with the skins to enhance the colour, aromas and structure of each lot. Then the lots were aged for 16 months in new French oak barrels where the clarification process happened naturally. To enhance the complexity and the quality of Don Amado 2006, 10% of Merlot, 5% of Carménère and 5% of Syrah was blended to the 80% of Cabernet Sauvignon base.