



DON AMADO 1999 FACT SHEET

ABOUT THE WINE

This 1999 harvest has been distinguished for the following prizes:

- **Silver Medal** Sélections Mondiales des vins, Montréal, Canada, March 2004
- **Bronze Medal** 1st Annual Wines of Chile Awards, Santiago, Chile, December 2003
- **Recommended with 3 stars** Decanter Magazine, London, UK, October 2003
- **Silver Medal** Challenge International du Vin, Blaye-Bourg, France, May 2002
- **Silver Medal** Concours Mondial de Bruxelles, Belgium, April 2002
- **Silver Medal** Vinitaly, 10th International Wine Competition, Verona, Italy, April 2002

TECHNICAL NOTES

This exceptional wine is the product of a very challenging growing season. 1998 was the driest year in Chilean history, which gave rise to Cabernet Sauvignon and Merlot that were extremely lean yet excellent in terms of grape health, ripeness, color, flavor, and concentration.

The must was fermented in stainless steel tanks and then aged for 16 months in new French oak barrels.

TASTING NOTES

This bright ruby-red and violet wine shows tremendous aromatic complexity with elegant notes of cassis, black currant, plum, and vanilla. Harmonious on the palate, this flavorful wine is warm, soft, and well-rounded with delicate tannins that provide structure and ensure its potential for ageing gracefully in the bottle.

SERVICE TEMPERATURE

Best served at a temperature of 16° to 18°

VINTAGE
1999

COUNTRY
CHILE

WINE REGION
RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY
75% CABERNET SAUVIGNON
25% MERLOT

ANALYSIS
ALCOHOL BY VOL. 13,7%
TOTAL ACIDITY 3,43 g/Lt. (H₂SO₄)
WINE PH 3,57
RESIDUAL SUGAR 2,6 g/Lt.

BOTTLING DATE
21 JUNE 2001

VOLUME
18,434 BOTTLES

