

D.O.: Rengo – Cachapoal Valley, CHILE

Variety: 90% Carménère
10% Cabernet Sauvignon

Alcohol: 14,4 %

Total Acidity: 3,32 g/L (H₂SO₄)

pH: 3,56

Residual Sugar: 2,4 g/L

TASTING NOTES

Deep ruby-red colour with dark shades of violet. The nose shows delicate aromas of black fruits, blackberries with notes of mocha, green pepper and bacon. The palate is big, round, supple with notes of species, herbs and sweet green pepper. The velvety and matured tannins provide a long and pleasant finish with coffee and toasted notes.



VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

HARVEST REPORT

The 2006-2007 growing year started out with a rainy winter. Summer was marked with an early rain in the month of February and ended with a dry March through May allowing for good maturation potential of the grapes.

TECHNICAL NOTES

After a carefully selection of the grapes in the vineyard, the fruit was transported in small boxes to the cellar where a meticulous production selection was carried on. The first stage was a bunch selection done at special conceived selection tables and a second selection berry by berry to eliminate green elements (leaves, stems and berries) that provide green notes to the wine. Fermentation was conducted in stainless steel tanks at controlled temperatures between 26° and 28°C. Then the wine was aged for 12 months in a mix of French and American oak barrels with a final blending of 10% of Cabernet Sauvignon which contributed to enhance complexity and structure in this outstanding wine.