



CABERNET SAUVIGNON RESERVE 2001 FACT SHEET

ABOUT THE VINEYARD

Since its founding in 1979 in Rengo, 114 Kilometers South-East of Santiago, Torreón de Paredes winery has had one clear, guiding principle: A good wine can only be produced using top quality proprietary grapes.

This fundamental purpose gives the wines of Torreón de Paredes, which sits in the middle of the well-known Cachapoal Valley and carries the Rapel appellation, the unique characteristics of a celebrated winery.

TECHNICAL NOTES

The grape for this Cabernet Sauvignon Reserve wine were harvested at the end of March beginning April, at their optimum ripeness. Fermentation was carried out in stainless steel tanks at controlled temperature (26 -28 C), long maceration of the juice with the skins until the malolactic fermentation to enhance the structure, complexity and aromas. After malolactic fermentation a fine blend with the press-juice were done before ageing in French oak barrels for 12 to 14 months.

TASTING NOTES

Coloured ruby red, the wine has fine aromas of ripe black fruit, plums, cassis, with a nice hint of smoke and cedar. The palate is round, soft, mature tannins gives nice structure and firm body with a pleasant aftertaste.

SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

VINTAGE

2001

COUNTRY

CHILE

WINE REGION

RAPEL - VALLE DEL CACHAPOAL

RENGO

VARIETY

100% CABERNET SAUVIGNON

ANALYSIS

ALCOHOL BY VOL.	13,5 %
TOTAL ACIDITY	3,45 g/Lt (H ₂ SO ₄)
WINE PH	3,57
RESIDUAL SUGAR	2,3 g/Lt

