



CABERNET SAUVIGNON RESERVA 2002 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

These Cabernet Sauvignon grapes were handpicked mid-March 2002, when fully ripened. Fermentation was conducted at an average of 26° to 28°, along with micro oxygenation. A long maceration, 30 days, of the must with the skins allowed to obtain a more concentrated color and a firm structure. The wine was aged for 14 months in French oak barrels, and then was lightly filtered previous to its bottling.

TASTING NOTES

Bright red-ruby color with blue notes. The nose shows black ripened fruits, plums, pepper, chocolate and cassis. The palate is soft, velvets, intense and complex with mature tannins that provide elegance and a balanced finish.

SERVICE TEMPERATURE

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

VINTAGE

2002

COUNTRY

CHILE

WINE REGION

RAPEL - VALLE DEL CACHAPOAL

RENGO

VARIETY

95% CABERNET SAUVIGNON

5% MERLOT

ANALYSIS

ALCOHOL BY VOL.	13,5 %
TOTAL ACIDITY	3,49 g/Lt (H ₂ SO ₄)
WINE PH	3,45
RESIDUAL SUGAR	2,5 g/Lt

