

Cabernet Sauvignon Reserva 2006

Red wine smooth with elegant structure

D.O.:	Rengo – Cachapoal Valley, CHILE
Variety:	100% Cabernet Sauvignon
Alcohol:	14,4 %
Total Acidity:	3,31 g/L (H ₂ SO ₄)
pH:	3,75
Residual Sugar:	3,0 g/L

TASTING NOTES

Deep ruby-red colour with shades of violet. The elegant nose shows complex aromas of red fruits and species, tobacco, mint, laurel with fine notes of black chocolate and caramel. The attack of the palate is round and smooth with notes of black fruits, ripe figs, plums and tobacco. The soft and matured tannins provide an elegant structure.



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 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

The grapes for this Cabernet Sauvignon Reserva were handpicked in late March at their optimum phenolic maturation and concentration. Then the bunches were carefully stemmed and transferred to stainless steel tanks where the fermentation took place at controlled temperatures between 26° and 28°C, with a long maceration of the juice with the skins to enhance the colour and tannic structure of the final wine. After this the wine was aged for 14 months in French oak barrels before bottling.