

Cabernet Sauvignon Reserva 2007

Character, taste and perfect finish

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	100% Cabernet Sauvignon
Alcohol:	14,0 %
Total Acidity:	3,70 g/L (H ₂ SO ₄)
pH:	3,36
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.

Ideal to Serve at 18°C with red meats, ham, bacon, venison, game birds or Gruyere cheese.



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.