



LATE HARVEST RESERVE 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

This “*Late Harvest*” wine was handpicked “berry by berry” during 3 weeks, starting end of May 2002. It was gently pressed, and then fermented in french oak barrels during 9 months, very slowly.

TASTING NOTES

A sweet wine made from harvesting Gewürztraminer grapes over-ripened followed by a delicate fermentation and maturation during 12 months in French oak barrels. Golden yellow in colour, with elegant aromas of orange and honey, the sweetness on the palate is balanced and refined.

SERVICE TEMPERATURE

Ideal to Serve at 8-9 C with strong cheese, foie gras or desserts.

VINTAGE
2002

COUNTRY
CHILE

WINE REGION
RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY
100% GEWÜRZTRAMINER

ANALYSIS

ALCOHOL BY VOL.	13 %
TOTAL ACIDITY	3,7 g/Lt (H ₂ SO ₄)
WINE PH	3,48
RESIDUAL SUGAR	102,9 g/Lt

