



LATE HARVEST RESERVE 2003 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 grapes for this Late Harvest Reserve were harvested overripe at the end of May beginning June. A delicate slow fermentation and carefully maturation during 14 – 18 months in French oak barrels gives all the character and identity to this sweet wine.

TASTING NOTES

Golden yellow in colour, with elegant aromas of candied orange and honey, the sweetness on the palate is balanced and refined.

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

SERVICE TEMPERATURE

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

VINTAGE
2003

COUNTRY
CHILE

WINE REGION
RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY
100% GEWÜRZTRAMINER

ANALYSIS

ALCOHOL BY VOL.	14,0 %
TOTAL ACIDITY	3,52 g/Lt (H ₂ SO ₄)
WINE PH	3,6
RESIDUAL SUGAR	109,1 g/Lt

