



LATE HARVEST RESERVE 2006 FACT SHEET

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

This wine is the result of Gewürztraminer and Sauvignon Blanc grapes selected from our Premium vineyards. The grapes were handpicked overripe in late May, after the bunches were gently pressed in a pneumatic press and then the must was fermented for 16 months in new French oak barrels.

TASTING NOTES

Golden yellow in colour with an elegant bouquet of candied orange notes and honey. The palate is unctuous, intense with a long finish. A delicate acidity combined with an elegant sweetness lends to this wine an excellent structure and a great potential for bottle ageing.

SERVICE TEMPERATURE

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

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

92% GEWÜRZTRAMINER
8% SAUVIGNON BLANC

VINTAGE

2006

ANALYSIS

ALCOHOL	15,0 %
TOTAL ACIDITY	3,93 g/Lt (H ₂ SO ₄)
WINE PH	3,68
RESIDUAL SUGAR	123,2 g/Lt

