



## SAUVIGNON BLANC RESERVA 2005 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

These Sauvignon Blanc grapes were handpicked in mid-February 2005. Fermentation took place in 2 different lots, 70% was fermented in stainless steel tanks and the remaining 30% in new French oak barrels. These 2 lots were blended resulting in a fresh yet complex wine with a slight touch of wood. The winemaking involved a long staying of the wine with its fine and noble lees in order to achieve a perfect balance of fresh fruit character and the complexity and length of the wood. This wine was lightly fined for bottling in September 2005.

### TASTING NOTES

Bright yellow-gold in color with greenish highlights with a nose that shows tropical fruits, citrus and a light toasted aroma from the oak.

The palate is intense, vibrant, and complex, its structure is reinforced by a well-balanced acidity that lends freshness and a long finish.

### SERVICE TEMPERATURE

Best served at a temperature of 10 to 12°C.

### VINTAGE

2005

### COUNTRY

CHILE

### WINE REGION

RAPEL - VALLE DEL CACHAPOAL

RENGO

### VARIETY

100% SAUVIGNON BLANC

### ANALYSIS

ALCOHOL BY VOL.	14,7 %
TOTAL ACIDITY	3,42 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,21
RESIDUAL SUGAR	1,6 g/Lt

