



## SYRAH RESERVE 2004 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 Syrah 2004 received a delicate work in the vineyard, first we did a “green pruning” taking out all the weak clusters and during the maturation the vines received a controlled irrigation stress to increase the concentration of flavors, aromas and color.

The fermentation was conducted in stainless steel tanks at controlled temperature (22°-26°C); we help the fermentation with micro-oxygenation to give a better multiplication of the yeast, fix color and to obtain a good clarification. The wine aged in French oak barrels for 7 months.

### TASTING NOTES

Deep ruby-red color with dark blue hues. Complex aromas include ripe red fruits, raspberries, cherries and hints of vanilla and spices. Concentrated palate with smooth tannins and a long finish.

### SERVICE TEMPERATURE

Serve at 16° -18° C. Suggested accompaniments include meat curry, lamb, venison, pork chops, cold meats and cheeses such as Parmesan, Gouda or Brie.

### VINTAGE

2004

### COUNTRY

CHILE

### WINE REGION

RAPEL - VALLE DEL CACHAPOAL

RENGO

### VARIETY

100% SYRAH

### ANALYSIS

ALCOHOL BY VOL.	13,8 %
TOTAL ACIDITY	3.38 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,62
RESIDUAL SUGAR	2,17 g/Lt

