



## CABERNET SAUVIGNON RESERVA PRIVADA 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

This wine is the product of Cabernet Sauvignon grapes selected from our 25-year-old premium vineyards. The vineyard was managed to produce top-quality grapes by carefully controlling irrigation and maintaining a well-ventilated canopy so the bunches received ideal solar exposure.

The grapes were hand-picked at their peak of maturity in late March 2003. The must was fermented under controlled temperatures (24°-26°C / 75 -79 F) and the wine was aged for 12 months in new French oak barrels.

### TASTING NOTES

Deep, dark ruby red, almost black, with great aromatic expression. Complex, with notes of black fruit, plum, and chocolate framed by a touch of fine vanilla from the oak. Big and elegant on the palate, this soft yet intense wine is well-rounded and finishes very long.

### SERVICE TEMPERATURE

Best served at a temperature of 16° to 18°

### VINTAGE

2003

### COUNTRY

CHILE

### WINE REGION

RAPEL - VALLE DEL CACHAPOAL  
RENGO

### VARIETY

100% CABERNET SAUVIGNON

### ANALYSIS

ALCOHOL BY VOL.	13.2%
TOTAL ACIDITY	3.90 g/Lt. (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3.38
RESIDUAL SUGAR	2.5 g/Lt.

### BOTTLING DATE

7 FEBRUARY 2005

### VOLUME

4,480 BOTTLES

