



VINTAGE
2004

COUNTRY
CHILE

WINE REGION
RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY
95% CABERNET SAUVIGNON
5% MERLOT

ANALYSIS

ALCOHOL BY VOL.	13,5 %
TOTAL ACIDITY	3,54 g/Lt (H ₂ SO ₄)
WINE PH	3,52
RESIDUAL SUGAR	2,9 g/Lt

BOTTLING DATE
20 February 2006

VOLUME
5,874 bottles

CABERNET SAUVIGNON RESERVA PRIVADA 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

This wine is the product of Cabernet Sauvignon grapes selected from our 25-year-old premium vineyards. The grapes were handpicked at their peak of maturity in late March 2004. Fermentation was carried out in stainless steel tanks with a long post-fermentative maceration. After malolactic fermentation the wine was aged for 16 months in new French oak barrels, and finally a blend with 5% of ripe Merlot completed this outstanding wine.

TASTING NOTES

Deep brilliant ruby-red colour with an elegant bouquet of chocolate, plum and vanilla aromas. The palate is intense, smooth, complex, round with a pleasant aftertaste. Starting with vintage 2004, these wines Reserva Privada feature a taller and heavier bottle which improve the overall presentation of these premium wines.

SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

