



COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

95% CABERNET SAUVIGNON
5% MERLOT

VINTAGE

2005

ANALYSIS

ALCOHOL	13,6 %
TOTAL ACIDITY	3,48 g/Lt (H ₂ SO ₄)
WINE PH	3,55
RESIDUAL SUGAR	3,0 g/Lt

BOTTLING DATE

JULY 18th 2006

VOLUME

6.839 BOTTLES

CABERNET SAUVIGNON RESERVA PRIVADA 2005 FACT SHEET

HARVEST REPORT

The 2004-2005 growing season started with a rainy winter followed by a fresh spring that allowed a slow budding. Summer arrived later than average with high temperatures at the end of December. The maturity of the grapes was reached in excellent weather conditions.

TECHNICAL NOTES

Vintage 2005 was particularly exceptional for red grapes. All the grapes were handpicked and reached excellent maturity that allowed for superb colour extraction, aromas and flavours. Fermentation was carried out in stainless steel tanks. After alcoholic and malolactic fermentation, the wine was aged for 16 months in brand new French oak barrels with a final blending of 5% of Merlot which contributed to enhanced complexity and structure in this outstanding wine.

TASTING NOTES

Deep ruby-red colour with shades of violet. The nose is delicate and complex. Red ripe fruits, plums, cherries with notes of smoke and black chocolate. The palate is smooth and well-rounded with soft tannins that provide a pleasant, long finish. This wine has a high potential for aging gracefully in the bottle.

SERVICE TEMPERATURE

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

