

Cabernet Sauvignon Reserva Privada 2006

Red wine elegant and full-bodied

D.O.: Rengo – Cachapoal Valley, CHILE

Variety: 90% Cabernet Sauvignon
10% Merlot

Alcohol: 14,7 %

Total Acidity: 3,43 g/L (H₂SO₄)

pH: 3,58

Residual Sugar: 3,2 g/L

Bottling Date: 24/Sep/2007

Volume: 16.155



TASTING NOTES

Deep ruby-red colour with shades of violet. The nose is delicate and complex. Red ripe fruits, plums, figs, tee and species. The palate is smooth with notes of chocolate, dried plums and fine spices mixed with notes of leather. The soft and matured tannins provide an elegant structure. This wine has a high potential for aging gracefully in the bottle.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

For our Cabernet Sauvignon Reserva Privada 2006, the Torreón de Paredes oenological team very carefully selects the finest grapes from our mature, 25 year-old vines. The techniques used in the vineyard aim to produce wines of the very best quality with very careful attention given to pruning, irrigation and canopy management, which means that yields are limited to just 6,000 kg per hectare. This wine is the result of a meticulous production method that starts with rigorous bunch and bay selection using special sorting tables. Fermentation was conducted at controlled temperatures, with a long maceration (25-35 days) of the juice with the skins to enhance the colour, aromas and structure. The wine was aged for 14 months in brand new French oak barrels with a final blending of 10% of Merlot which contributed to enhance complexity and structure in this outstanding wine.