

Pinot Noir Reserva Privada 2007

Red wine elegant and complex

D.O.: Rengo – Cachapoal Valley, CHILE

Variety: 95% Pinot Noir
5% Syrah

Alcohol: 14,0 %

Total Acidity: 3,7 g/L (H₂SO₄)

pH: 3,37

Residual Sugar: 2,3 g/L

Bottling Date: 04/July/2008

Volume: 4.500



TASTING NOTES

Solid bright red colour. The nose shows aromas of ripe cherries, pomegranates with fine notes of cacao and smoke. On the palate, the wine is complex, meaty, soft and full with fresh acidity and matured tannins that provide an elegant structure. The finish is long with notes of red fruits, vanilla and chocolate. 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 results in a cooler region 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 2006-2007 growing year started out with a rainy winter. Summer was marked with an early rain in the month of February and ended with a dry March through May allowing for good maturation potential of the grapes.

TECHNICAL NOTES

For our first commercial edition of Pinot Noir Reserva Privada 2007, the Torreón de Paredes oenological team very carefully selected the finest grapes from our vineyards named "Don Amado", planted at the foot of the Andes in the Chanqueahue area. The fruit was handpicked into small boxes the first weeks of March, at its optimum phenolic maturation and concentration. This wine is the result of a meticulous production method that starts with rigorous bunch and bay selection using special sorting tables. After a maceration of the grapes for 72 hours, the fermentation was conducted in stainless steel tanks at controlled temperatures between 23° y 25°C to enhance colour and aromas. The wine was aged for 12 months in brand new French oak barrels with a final blending of 5% of ripe Syrah, not aged in oak, which contributed to enhance complexity and structure of this outstanding wine. The clarification happened naturally during the aging process.