



## CABERNET SAUVIGNON VALLE DE RENGO 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. Grape maturity was reached in excellent weather conditions.

### TECHNICAL NOTES

Produced with 100% handpicked Cabernet Sauvignon grapes, at their optimum ripeness, coming from our Family Estate in Rengo. Fermentation was carried out in stainless steel tanks at controlled temperatures (22-26°C), with a long maceration of the juice with the skins to enhance the structure, complexity and aromas. 75% of the wine was aged for 9 months in French oak barrels.

### TASTING NOTES

Coloured ruby red with dark hints, the wine has sweet aromas of ripe black fruit, cherry, plums, chocolate with notes of smoke. The palate is young, fruity and smooth with a very pleasant finish. Delicious with grilled red meat, lamb, meat fondue and cheese.

### SERVICE TEMPERATURE

Best served at a temperature of 16° to 18°

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% CABERNET SAUVIGNON

### VINTAGE

2005

### ANALYSIS

ALCOHOL	13,0 %
TOTAL ACIDITY	3,54 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,59
RESIDUAL SUGAR	2,5 g/Lt

