

Cabernet Sauvignon Valle de Rengo 2006

Solid red wine with a long finish

D.O.:	Rengo – Cachapoal Valley, CHILE
Variety:	100% Cabernet Sauvignon
Alcohol:	14,1 %
Total Acidity:	3,44 g/L (H ₂ SO ₄)
pH:	3,61
Residual Sugar:	2,8 g/L

TASTING NOTES

Deep and bright violet colour. The nose shows aromas of black fruits, ripe cherries and blackcurrants with notes of spices, green and black pepper. On the palate, the wine is robust with notes of dry plums, tobacco and chocolate. The soft and matured tannins provide a long and pleasant finish.



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

This wine is the result of Cabernet Sauvignon grapes handpicked at their optimum ripeness in late March, early April 2006. Then the bunches were carefully stemmed and transferred to stainless steel tanks where the fermentation took place at controlled temperatures between 22° and 26°C, with a maceration of the juice with the skins during 15-20 days to enhance the structure, colour and aromas. 40% of the wine was aged for 6 months in French oak barrels before being blended with a fruity and young wine.