

D.O.:	Rengo – Cachapoal Valley, CHILE
Variety:	100% Merlot
Alcohol:	14,4 %
Total Acidity:	3,19 g/L (H ₂ SO ₄)
pH:	3,72
Residual Sugar:	2,6 g/L

TASTING NOTES

Bright ruby-red colour with shades of violet. The nose shows aromas of ripe red fruits, plums, cherries with fine notes of herbs, tobacco and sweet chocolate. In the palate, the attack is warm with notes of red fruits and pepper; it is a medium bodied wine with soft tannins that provide a harmonious 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 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

The grapes for this Merlot Valle de Rengo were handpicked in mid March at their optimum phenolic maturation. Fermentation was conducted in stainless steel tanks at controlled temperatures between 24° and 26°C. After malolactic fermentation, micro-oxygenation was used to enhance structure of the wine and fix the colour in a natural way. This wine was not aged in oak barrels thereby expressing the full fruit character of these Merlot grapes.