

<b>D.O.:</b>	Rengo – Cachapoal Valley, CHILE
<b>Variety:</b>	100% Cabernet Sauvignon
<b>Alcohol:</b>	14,3 %
<b>Total Acidity:</b>	3,41 g/L (H <sub>2</sub> SO <sub>4</sub> )
<b>pH:</b>	3,22
<b>Residual Sugar:</b>	6 g/L



### TASTING NOTES

Compelling deep pink in colour with a nose recalling intense small red fruits as raspberries, wild strawberries and redcurrants. The round and smooth structure of the wine offers a nice volume in the palate with a pleasant and extended 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

For this 2007 edition, the Torreón de Paredes oenological team opted for a Rosé more fresh and fruity. 60% of the fruit that went into this Rosé was handpicked specifically to produce this wine, and the remaining 40% came from our own premium old-vines of Cabernet Sauvignon. After a cold maceration of 12-36 hours, the juice was separated from the skins and fermented in stainless steel tanks at controlled temperatures between 12° and 14°C. During the fermentation, the must was protected from the air to avoid oxidation; the final wine being bottled young in order to preserve the fruity and fresh notes.