



CHILE

GRAPE VARIETY

CABERNET SAUVIGNON

VINTAGE

2004

GROWING AREA

Chile – Colchagua Valley

ANALYSIS

Alcohol content :13.15 % vol.

pH :..... 3.55

Total acidity : 3.32 g/l (tartaric acidity)

Volatile acidity : 0.40 g/l (acetic acidity)

Residual sugar..... 2 g/l



VINIFICATION

The Colchagua Valley is particularly adapted to the Cabernet Sauvignon variety. Its very warm climate has a maritime influence, which ensures fresh nights. We have picked grapes from vines situated around the Peralillo village, where the soil is sandy and the climate very dry. As the wine's alcohol content might show, the grapes have been picked at their ripest.

We selected grapes from low-yielding vineyards, where they ripen slowly to perfect maturity. The grapes were picked entirely by hand to ensure that only the best were used. The long alcoholic fermentation was followed by prolonged skin contact, to produce a full-bodied wine.

The wine was partly aged in 1 or 2 year-old French oak barrels for a year to soften the tannins and add further complexity.

TASTING NOTES

We have obtained a wine rich in ripe fruit aromas, accompanied by hints of vanilla and chocolate. The mouth is concentrated, powerful and dense with good structure - silky tannins as well as a long finish.