



DON AMADO 1998 FACT SHEET

ABOUT THE WINE

This 1998 harvest has been distinguished for the following prizes:

- **Bronze:** Decanter Magazine, London, UK, October 2004.
- **Seal of Approval:** International Wine Challenge, London, UK, 2004.
- **Silver Medal:** Vinalies Internationales, Paris, France, Union des Oenologues de France, 2001

TECHNICAL NOTES

This exceptional wine comes from the oldest vines of our property. It was handpicked at optimum maturity. The fermentation was conducted in stainless steel tanks for 25 days at a temperature of 28° C for the first 5 days and then with a long post-fermentative maceration. After malolactic fermentation, ageing was conducted entirely in new French oak barrels for 24 months.

After a natural clarification under cold process, this wine was finally bottled, without any filtration, in August 2000.

TASTING NOTES

Deep brilliant colour with black and blue notes. Red fruits, herbal and floral aromas with touches of liquorice, plum and chocolate, as well as vanilla, coffee and smoke. In the mouth it is soft, long and persistent with mature, firm and well rounded tannins that give great complexity and elegance, as well as a long capability for ageing.

This is a wine that is ready to drink, but great ageing potential.

SERVICE TEMPERATURE

Best served at a temperature of 16° to 18°

VINTAGE
1998

COUNTRY
CHILE

WINE REGION
RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY
75% CABERNET SAUVIGNON
25% MERLOT

ANALYSIS
ALCOHOL BY VOL. 14,1%
TOTAL ACIDITY 3,38 g/Lt. (H₂SO₄)
WINE PH 3,71
RESIDUAL SUGAR 1,8 g/Lt.

BOTTLING DATE
AUGUST 16TH 2000

VOLUME
11,609 BOTTLES

