



CARMENÈRE RESERVA 2005 FACT SHEET

ABOUT THE VINEYARD

Since its founding in 1979 in Rengo, 114 Kilometers South-East of Santiago, Torreón de Paredes winery has had one clear, guiding principle: A good wine can only be produced using top quality proprietary grapes.

This fundamental purpose gives the wines of Torreón de Paredes, which sits in the middle of the well-known Cachapoal Valley and carries the Rapel appellation, the unique characteristics of a celebrated winery.

TECHNICAL NOTES

Vintage 2005 is the first commercial edition ever of Carmenère grape for Torreón de Paredes. The grapes for this wine were handpicked at their optimum ripeness in mid-March 2005. Fermentation was conducted at an average of 24 to 26° C. The wine was aged for 6 months in new French oak barrels and finally an assemblage of 10% of Reserve Cabernet Sauvignon was realized to enhance the structure of the final blend.

TASTING NOTES

Deep ruby-red colour with dark shades of violet. Black ripe fruits, cherries, blackberries, cassis with black chocolate and vanilla notes from the oak aging. The palate is round, supple and complex with firm tannins that ensure its potential for aging gracefully in the bottle.

SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

VINTAGE

2005

COUNTRY

CHILE

WINE REGION

RAPEL - VALLE DEL CACHAPOAL
RENGO

VARIETY

90% CARMENÈRE
10% CABERNET SAUVIGNON

ANALYSIS

ALCOHOL BY VOL.	14,0 %
TOTAL ACIDITY	3,33 g/Lt (H ₂ SO ₄)
WINE PH	3,61
RESIDUAL SUGAR	2,8 g/Lt

