



Cabernet Sauvignon Valdemoro 2006

Red wine fruity and pleasant

D.O.: Rengo – Cachapoal Valley, CHILE

Variety: 100% Cabernet Sauvignon

Alcohol: 14,1 %

Total Acidity: 3,44 g/L (H_2SO_4)

pH: 3,61

Residual Sugar: 2,8 g/L



TASTING NOTES

Our Cabernet Sauvignon Valdemoro shows a fruity structure with a rich acidity, characteristic of the upper reaches of the Cachapoal Valley. Intense aromas of red fruits, berries, cherries with notes of sweet green pepper. The palate is a young, fruity with matured 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 Torreon 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 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

The grapes for this Cabernet Sauvignon Valdemoro were handpicked in late March at their optimum phenolic maturation and concentration. Then the bunches were carefully stemmed and transferred to stainless steel tanks where the fermentation took place at controlled temperatures between 24° and 26°C, with a long maceration of the juice with the skins to enhance the colour, aromas and structure. 40% of the wine was aged for 6 months in French oak barrels (30% new barrels).