



TECHNICAL NOTES

Appellation
Rengo – Cachapoal Valley, Chile

Variety
100 % Carmenere

Alcohol
14,0%

Total Acidity
2,85 g/L (H2SO4)

pH
3,67

Residual Sugar
3,39 g/L

TASTING NOTES

This wine was elaborated with a careful selection of the best Carmenere and Merlot grapes from our oldest vines, and the wine was aged in new French and American oak barrels for 10 to 12 months. Carménère Reserva Privada has a deep ruby-red color with dark shades of violet aromas of black ripe fruits, black berries, cherries and an elegant frame of coffee, cacao and spicy notes. Firm and soft tannins support a smooth, lingering finish. This wine, drinking well now, has high potential for graceful aging in the bottle.

Ideal to serve at 16-18°C, with white meats, turkey, quail, pork, grilled fish and pasta.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic wine growing 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.