







TECHNICAL NOTES

Appellation Rengo – Central Valley, Chile

Variety 85% Merlot 8,5% Syrah 3,5% Cabernet Sauvignon 3% Carmenere

Alcohol 13,0% Total Acidity 3,37 g/L (H2SO4) pH

Residual Sugar 2,90 g/L

3,57

TASTING NOTES

Bright ruby red color with violet hues. On the nose it shows aromas of ripe red fruits, plums, cherries with fine notes of herbs, tobacco and sweet chocolate. In the mouth, the attack is warm with notes of red fruits and pepper. It is a medium-bodied wine, with soft tannins that provide a harmonious and pleasant finish.

Ideal to serve at 16-18 ° C with white meat, carpaccio, quail, paella, pasta or cheese.

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.

