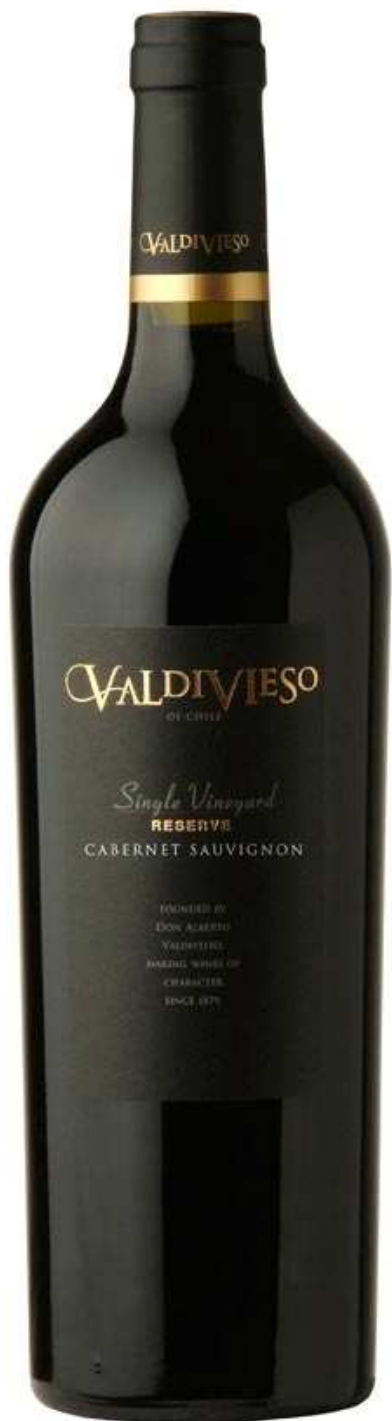


VALDIVIESO

OF CHILE

SINGLE VINEYARD CABERNET SAUVIGNON



Vintage	2005
D. Origin	Maipo Valley
Harvest	
Harvest Analyses	Brix 24,0 ° TA 4,5 g/Lt pH 3,75
Ageing —	months in French barrels
Wine Analysis	Alc 13.7 TA 5.19 g/L pH 3.49 RS 2.38 g/L

Tasting Notes

Dark intense red. Bouquet and aroma very typical to the Maipo valley, fruit and wood well integrated. Principle aromas of ripe red fruits, then underlying notes of dried fruits and nuts which are complemented with subtle oak spices of vanilla, cinnamon, and café. It enters the palate with a sweet fruit attack, then fills the palate with a silky tannin structure, which gives body and length. On the whole a great representation of Maipo Cabernet Sauvignon

Viticulture

The fruit is sourced from a selected vineyard in the Maipo Valley, situated at the base of the foothills of the Andes mountain range. The cool breezes which drop in at night, temper the hot afternoons, which allows for a very gentle ripening process, where the heat is providing for full tannin maturity, while the cooling effect allows for flavour and aroma development.

Winemaking

The bunches were destemmed, not crushed, and cold soaked for 48 hours before being inoculated with yeast. Fermentation was in stainless steel tanks and lasts between 7 to 10 days. During fermentation the fermenting juice is pumped over the skin cap three times a day. After alcoholic fermentation, there was post-fermentation maceration on skins between 7 to 14 days, before pressing. The wine was aged for 12 months in small oak barrels, 100% French.

Winemaking Comments

We wish to share and show, the unique character of this vineyard, with this variety. In line with the Single Vineyard theme, we choose within the



best valley, a unique vineyard, which has the quality and the character to come through and show itself in the resulting wine.

