



P A N G E A

Pangea 2006, is an Ultra Premium wine which combines exceptional aromas, flavours and concentration.

With an intense, dark colour; this wine is notable for its unique, complex and all-embracing bouquet, while retaining the character of a Syrah from the Apalta terroir: Aromas of red fruit, such as raspberries and cherries, intermingle harmoniously with spices, condiments and a minerality from the different types of soil in which the grapes were grown. The iron and quartz of the soil have contributed graphite to the palate, which also reveals notes of black pepper and dark chocolate.

For this wine, we used a style of winemaking which seeks to achieve balance through slow fermentation at slightly cooler temperatures. This approach helps us to draw out the fruit and minerals, obtain long, smooth tannins and produce an elegant wine with good concentration and balanced acidity, making it ideal for drinking with food. The wine was aged for 20 months in French oak barrels and then bottle-aged for another 12 months. This resulted in a wine which is well-balanced and concentrated and retains all the purity, elegance and vitality of the fruit.



Vineyard of origin: Vineyard in Apalta in the Colchagua Valley, 160 km south-west of Santiago.

Soil: Situated at an altitude of around 250 metres above sea level, these vines are planted on the slopes of Apalta in soils varying from 1.5 to 2 metres in depth and consisting of red clay with granite from orange-coloured soils with incrustations of quartz and iron.

Harvest: The grapes were hand-harvested between 5 and 10 April 2006.

Technical data: Alcohol by volume: 14.5% GL; pH: 3.6; Residual sugar: 2.27g/L; Acidity: 5.25 g/L (Tartaric Acid).

Ageing Potential: This wine is ready to drink now but can be cellared for 15 to 20 years in the right conditions.

VIÑA VENTISQUERO

www.ventisquero.com