



P A N G E A

Pangea 2007 is an ultra premium wine that brings together an exceptional combination of concentration, flavors and aromas. Pangea possesses an intensely deep color with remarkably complex and rich aromas that accurately convey the unique character of Syrah grapes cultivated in the Apalta Terroir. Notes of blue and red berries mingle harmoniously with flavors of spices such as black pepper, dark chocolate, with subtle hints of vanilla and some mineral notes like graphite. Tannins are ripe and generous, the result of a dry and warm growing season in the valley.

The vintage brought in a very small crop of exceptionally ripe and concentrated grapes, with an average yield of only one kilo per vine. A meticulously controlled fermentation regimen allowed us to craft a powerful and full - bodied wine. After aging for 20 months in fine grain French oak barrels, the wine was allowed to mature for a further 12 months in the bottle, resulting in a balanced and concentrated wine that retains all the purity, vibrance and elegance of our Apalta fruit.



Vineyards of origin: Apalta Vineyard, Colchagua Valley

Location: The vineyard is situated in the Colchagua Valley, 160 km south - west of Santiago

Soil Composition: Granitic soil and red clay, with mineral deposits such as quartz and iron, from the upper slopes of Apalta. Depth of 1.5 - 2.0 m. Altitude 250 - 300 m above the sea level

Harvest Information: Hand harvesting from April 5th until April 15th

T°: Serve between 16° - 18°C

Ageing in barrels: Aged for 20 months in French oak barrels, 60 % of new barrels.

Technical Data: Alc/Vol: 14,5%GL; pH: 3,6; Res. Sugar: 2,27g/L; Acidity: 5,25 g/L(Ac. Tartaric)

Ageing in the bottle: 12 months

Consumption: A wine that can be enjoyed now but with excellent cellaring potential for up to 15 - 20 years.

VIÑA VENTISQUERO

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