



# P A N G E A

**Pangea 2008**, is an ultra premium wine with an exceptional combination of concentration, flavours and aromas. Dark and intense in colour, Pangea offers complex, delicious aromas which reflect the fact that this is a Syrah from the Apalta valley. The nose reveals notes of black fruit harmoniously intermingled with spices such as black pepper and dark chocolate, together with notes of damp earth and minerals like graphite. A wine of ripe, firm tannins and great structure, Pangea is at its best when given time to breathe.

Harvesting took place between 10 and 15 April, some two weeks earlier than for the 2007 vintage, to avoid the grapes becoming overripe as a result of the higher temperatures in March. The yield was 20% lower this year. The grapes are a blend from blocks numbers 15, 14 and 16. The slope of all of these blocks is over 30%.

The grapes first underwent pre-fermentative low-temperature maceration for five days to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a temperature of between 22°C and 26°C. 100% of this wine was aged for 20 months in French oak barrels, half of them new. It was then further bottle-aged for 24 months. The wine was neither clarified nor filtered.



**Vineyard of origin:** La Roblería Vineyard, Apalta – Colchagua Valley.

**Location:** The vineyard is located in Colchagua Valley at Apalta region, 160km south-west of Santiago.

**Soil composition:** Granitic soil 1.5 to 2 metres in depth with red clay and mineral deposits, such as quartz and iron, typical of the soils of Apalta. Blocks are located at an altitude of around 250 to 300 metres above sea level.

**Technical data:** Alcohol by volume: 14.5% GL; pH: 3.43; Residual sugar: 1.63 g/L; Acidity: 5.73 g/L (Tartaric Acid).

**Ageing in barrels:** 20 months in French oak – 50% new barrels.

**Ageing in bottle:** 24 months.

**Temperature:** Serve between 16°-18°C

**Ageing potential:** This wine can be enjoyed now or stored for at least 10-15 years in optimal cellaring conditions.

## VIÑA VENTISQUERO

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