



# PANGEA

**Pangea 2012**, 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.

With a style of vinification that seeks balanced wines, slow fermentations, slightly lower temperatures, helps us to achieve the best expression of our fruit and minerality, obtaining soft and long tannins, with good concentration and elegance, along with balanced acidity, an ideal wine for gastronomic. Then after a guard of 20 months in French oak barrels, It was then further bottle-aged for 12 months, getting a balanced and concentrated wine that keeps all the purity, elegance and vitality of our fruit.



**vineyard** **Variety:** 100% Syrah

**Denomination of origin:** Apalta vineyard, Colchagua Valley.

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

**Harvest:** The grapes were harvested between 2 and 10 April. The climate this year was perfect. March was temperate and April cool, so the grapes were perfectly ripe when they were harvested. This is a classic vintage, a very elegant year. The grapes are a blend from plot numbers 13, 14, 15, 16 and 17. All of these plots are planted on south-west facing slopes of over 30%.

**wine**

**Winemaking:** The grapes first underwent a low-temperature pre-fermentative maceration for 5 to 7 days to bring out the maximum colour and aromas. Next came the fermentation in small, three to five ton stainless steel tanks and open vats of one to two tons at a temperature of between 22°C and 26°C. The wine then underwent a post-fermentative maceration for at least 15 days. Then it was decanted into barrels and subjected to malolactic fermentation with native bacteria to lend greater complexity to the wine.

**Ageing:** All of this wine was aged for 22 months in ultra-fine grain French oak barrels to give it long ageing potential. Half of the barrels were new, while the other half had been used once. Then it was bottle-aged for at least 18 months.

**Blend:** Each component was kept separate and the blend was only made two weeks prior to bottling. This wine has not been clarified or filtered, so natural sediments may appear over time.

**Technical data:** Alcohol by volume: 14.5% GL, pH: 3.51, Residual sugar: 3.07 g/L, Acidity: 5.23 g/L (Tartaric Acid).

**Ageing potential:** This wine can be enjoyed now or stored for at least 10 years in the right conditions (12°C to 18°C, away from light).

**Tasting Notes**

Pangea is an intense, deep colour. The nose reveals delicious and complex aromas that reflect everything that is to be expected of a Syrah from the Apalta Valley. Notes of black fruit, such as blueberries, harmoniously combine with spices like black pepper and mineral notes, such as graphite, which are very typical of this terroir, with its granitic soils and high levels of quartz. With its firm, ripe tannins and great structure and acidity, Pangea is at its best when given time to breathe. A wine with an exceptional combination of concentration, flavours and aromas.



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