



VERTICE

APALTA VINEYARDS



2007

Vineyards: Colchagua Valley, Zone of Apalta

Location: The vineyard is situated in the Colchagua Valley, south west of the city of Santiago.

Soil Composition: Red clay for Carmenere, and granite with a percentage of clay for Syrah. Both soil types are found on the upper slopes of Apalta.

Depth: 1 - 2,5 m or approx 3 - 8 feet

Altitude: 250 - 470 m.s.n.m or approx 850 - 1.500 feet above sea level.

Harvest Information: Manual harvest carried out between the 10th and 15th of April for Syrah and between the 5th and 10th of May for Carmenere

Technical Data: 14,5GL; PH 3,56; Res. Sugar: 2,01; Acidity: 5,55 g/l (Ac. Tartaric)

Barrel Ageing: Aged for 18 months in French oak barriques.

Bottle Ageing: 9 months.

Consumption: A wine to enjoy now, but also possessing excellent cellaring potential for up to 10 years.

Color: Deep ruby.

Nose: Red and black fruits with a delicate hint of spice (black pepper) and notes of vanilla and chocolate imparted by the barrels.

Palate: Soft tannins, firm structure, with flavors of black fruits and spice, balanced acidity and long finish.

Recommended

Serving Temperature: 16 - 18 °C or 60 - 65 °F

Gastronomy: Pairs well with spicy cuisine such as Indian, Thai, Mexican, Spanish and with other complex dishes. Also good with aged cheeses and strong flavored meats such as wild boar and venison.

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