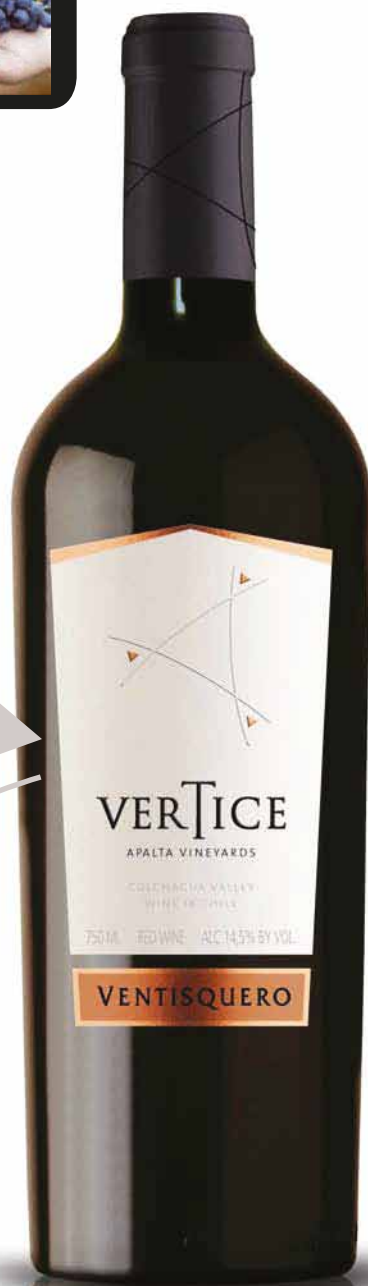**VERTICE**

APALTA VINEYARDS

2008

Variety: 51% Carménère – 49% Syrah.

Vineyards of origin: La Roblería Vineyard – Apalta Valley.

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

Soil composition: The Carménère vines are planted in a clay soil and the Syrah vines in a granitic soil with some clay content. In both cases, the soil is between 1 and 2.5 metres in depth.

Altitude: Both varieties are located on the upper slopes of Apalta at an altitude between 250 and 470 metres above sea level.

Harvest: The Syrah grapes were manually harvested between 15 and 20 April and the Carménère grapes between 12 and 15 May.

Winemaking process: The grapes first underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

Technical data: Alcohol by volume: 14.5% GL; pH: 3.70; Residual sugar: 1.39 g/L; Acidity: 5.58 g/L (Tartaric Acid).

Ageing: The wine was aged for 20 months in French oak barrels, 40% of them new and then further bottle-aged for 24 months.

Ageing potential: This wine can be enjoyed now, but it has the potential to be stored for at least 10 years in optimal cellaring conditions.

Tasting note:
Colour: Deep red with violet notes.
Aromas: Red and black fruit intermingle with gentle spicy aromas, such as black pepper, thyme and notes reminiscent of native Chilean forests. After a while, notes of vanilla and dark chocolate begin to appear.
Palate: This wine has soft tannins and a firm structure in which black fruit and spices are notable. Vertice has balanced acidity and is long in the finish.

Serving temperature: Serve between 16-18ºC.

Food & wine pairing: This wine is superb paired with spicy food, such as Indian, Thai, Mexican and Spanish cuisine and other more complex dishes. It also combines well with semi-ripe cheese and strongly flavoured meat such as wild boar and venison.

VIÑA VENTISQUERO