

PALO ALTO

RESERVA



Palo Alto Red 2007

Date Picking:
April 2007

Date of bottling:
February 2008

Valley:
Maule Valley

Climate:
Mediterranean, with extended dry season

Variety:
Cabernet 60% Carmenere 25% Syrah 15%

Vineyard:
Lourdes, Mariposas, Villa Alegre

Alcohol:
13.8°

Residual Sugar:
4.38

Wine Maker's Notes:

Appearance: Brilliant

Colour: Intense colour with violaceous hues

Nose: Fresh and fruity, blackberries and red plums. With notes of cacao and soft toast.

Palate: Good body, soft, harmonic, balanced and persistent aftertaste

Accompanies (food): Red meats, mature cheeses, grilled and barbecued meats.

Cellaring potential. Drink now through 2010

