

TREMONTE ESTATE

The vineyard nestles into the Monte Rekewa in the southern extreme of the Cachapoal Valley and is fed by the Rekewa River which is the natural border between the Cachapoal and Colchagua valleys. It is the first major elevation looking from east to west from the Andes Mountains. The rugged Estate has poor, rocky soils making it ideal for the production of expressive, concentrated wines. Precipitous slopes of 45° to 51° create lower water retention which produces smaller, more concentrated grapes. The vineyard fluctuates from 300 to 500mts above sea level. The afternoon summer breeze that sweeps off the Andes mountains also provides slower grape maturation. The weather is delightful throughout the grape maturing months, with temperatures around 30°C in the day time that decrease to approximately 14°C at night. The grape varieties planted on this unique terrain are Cabernet Sauvignon, Malbec, Syrah, Carmenere, Merlot and Viognier.

Tremonte "Monte Rekewa" Gran Reserva

Vintage: 2010

Appellation: Cachapoal Valley

Mount Rekewa Single Estate

Wine description: Inky black-red with a dark core. Firm tannins and abundant fruit produces great mouthfeel, and the evident toasting intermingles very well with the complexity of concentrated fruit flavours. This wine was aged for 8 months in new French oak barrels. A boutique wine of incomparable character, an excellent expression of a high quality Gran Reserva wine.

Production: Average: 6.2 tons/Ha:
Cabernet Sauvignon; picked from the high slopes, east face, Plot No.1
Carmenere; picked from the piedmont, south-east face, single plot.
Syrah; picked from some of the highest vines of Mount Rekewa, north face, Plot No.2, clone 300

Varieties: Cabernet Sauvignon 50%, Carmenere 25%, Syrah 25%

Storage: Cellar age up to 10 years

Serving recommendation: Serve at 16°C to 18°C, decant

Analysis:	Alcohol	14.9%
	Ph	3.70
	Total Acidity	3.39 g/l
	Volatile Acidity	0.66 g/l
	Residual sugar	2.55 g/l
	SO2 Free	36 mg/l

