

# Pangea 3L

Category	Red
Grapes	100 % Syrah
Appellation	Valle de Colchagua (DO)
Producer	Viña Ventisquero
Country	Chile
Region	Apalta Valley – Colchagua
Size	3 L
Degree of alcohol	14,4 %
Serving temperature	16-18 °C
Available	Manitoba

## Terroir

Soil: Granitic soil with reddish clay, and quartz and iron mineral deposits characteristic of the Apalta terroirs. The soil has a depth ranging between 1,5 and 2 metres and is located 250 to 300 meters above sea level.

Vintage: The grapes were harvested between 13 and 22 April, in a regular to dry year, can reap with a good maturity. The vintage was with a good concentration and reduce yields.

The wine is a blend of plots 15, 13, 14 and 16, all of which are located on slopes in excess of 30%.

## Vinification and maturation

Winemaking: The grapes first underwent a three to five day pre-fermentative maceration at low temperatures so as to bring out the maximum colour and aromas. The must was then fermented in stainless steel tanks for 7 days. The fermentation temperatures were between 22 and 26°C. Then have a post maceration of 15 to 20 days, depending of each fermentation lot. The malolactic fermentation is done in barrels and used native bacteria.

The wine is neither clarified or filtered, natural deposits being able to find in the bottle over time.

Ageing: 100% of this wine was aged in French oak barrels superfine grain, for 20 months (50% new oak). The wine was then bottle-aged for 18 months.

Ageing potential: This wine can be enjoyed now or aged for at least 10 years under proper conditions.

## Features

Pangea has an intense dark red color, with violet tones. Is a wine with fruity aromas, such as blackberries and blueberries, while minerals like graphite, very typical of Apalta soils, which are granitic and many minerals like iron and quartz.

The palate is a wine with black fruits and spices like black pepper, notes of wet earth and graphite. Has firm tannins and great structure. Requires and recommends aerating or decanting before drinking.

## Food Pairings



# Pangea 3L

Recommended to match with grilled meat, lamb and game meats.

## Other information

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Pangea 2009, 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.

## Product code

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Manitoba : 15624