



Negen, ancestral spirit of Apalta Valley, Sepíritu de Apalta

is born from the Andes Mountains, fruit of the sun & centennial rineyard.

Prodigious wine, wise blend of Carmenere and Cabernet Saurignon.

VARIETALS: Carmenere 80%, Cabernet Sauvignon 20%

OAK TREATMENT: 14 months in french oak, 70% new

ALCOHOL: 14.5%

TOTAL ACIDITY: 3.19 g/l

pH: 3.75

APPELLATION: Apalta, Santa Cruz, Colchagua Valley

HARVEST: By hand

SOIL: Granitic

CLIMATE: Semi-arid Mediterranean

RAINFALL: 31.3 inches (796 mm)

AGE OF VINES: 35 - 120 years

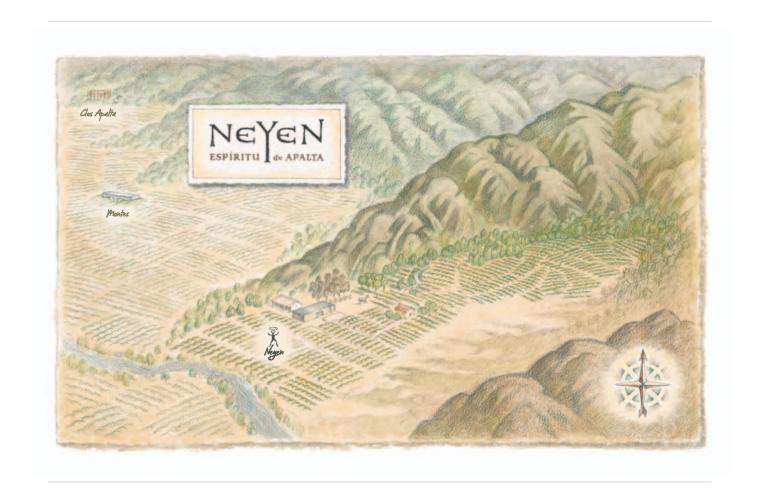
YIELDS: 2 – 2.5 ton/acre (5 – 6 ton/ha)

APPEARANCE: Intense, ruby red

AROMA: Aromatic and complex with aromas of red berry fruits, plum, and subtle notes of cassis opening to a nice floral bouquet.

PALATE: An elegant and concentrated entry, with nice oak and tobacco notes followed by soft, structured tannins. Good balance and a persistent finish. **VINTAGE: 2008**







Apalta is an amazing corner of the

Colchagua Valley in southern Chile;

located 21/2 hours south of Santiago and

known as a source of prestigious wine;

home to wineries such as Montes and

Clos Apalta. Our 1,300-acre property

enjoys a privileged location within Apalta.