



Parróne Cabernet Sauvignon

Colchagua Valley, Chile

Made in the DeRose style, this cabernet casts aromas of ripe cherries, cassis and black pepper. On the palate, it shows toasted oak, wild plum and spice. With soft, well-integrated tannins, good acidity and lots of extraction, this medium-to-full-bodied wine has nice balance and complexity. It finishes long with fruit and toast. Serve with red meat sauces, ovenroasted meats, or grilled Portobello mushrooms, eggplant and zucchini.

—Winemaker Alphonse DeRose

Technical Data

Appellation: Colchagua Valley

Varietal content: 85% Cabernet Sauvignon,
15% Carmenere

Yield: 2.5 tons per acre

Finished alcohol: 13.9%

pH: 3.57

Total acid: 5.7g/L

Vineyards

Forty miles east of the Pacific Ocean, the Colchagua Valley in central Chile is one of the best-kept secrets in the wine world. Its Mediterranean climate, moderate precipitation and well-drained soils create the textbook conditions needed to grow quality wine grapes. Temperatures range from the mid-80s to the low-90s with an overnight drop of only 20 degrees for much of the growing season. The region sees sporadic afternoon breezes and very little fog. Consequently, vines are bathed in extended hours of sunlight with western exposure.

Grapes were harvested from three different Colchagua Valley estates owned by Bodega El Huique. Located near the town of San Miguel, they lie on the western slope of the Andes Mountains at 1,120 feet of elevation. The vineyards also benefit from the cool conditions of their close proximity to the Tinguiririca River.

In the late 1970s, vines were planted on their own roots in a range of soils, the majority being a deep, sandy clay-loam. To best utilize the fertile soil, vines are trained on a broadly spaced overhead trellis system with grape clusters located about six feet above ground. Two or three cordons extend outward with the fruit hanging below the canopy. This approach offers excellent cooling properties and good acid retention. Non-till farming is used exclusively, and the vineyards receive only two deep irrigations each summer.

Fermentation

Fruit was destemmed and cold soaked for five days in coated concrete tanks. Temperatures were allowed to rise; fermentations started on native yeasts; and tanks were pumped over three times daily. The wines were fermented dry in 15 days while secondary fermentations began without help. After five-to-seven days of extended maceration, the wines were pressed, blended and then transferred to small oak barrels (20% new, 90% French, 10% American) for three rackings and 18 months of aging. The finished wine was lightly filtered before bottling and aged for two months prior to release.

