

# A P A L T A G U A



The story of Viña Apaltagua began in 1995, when successful businessman, Edward Tutunjian, was vacationing in Chile and fell in love with both the country and its amazing wines. He then invested in his first vineyard, La Pancora, located in the Seventh Region of Chile, in the prestigious Curicó Valley. With plans of increasing both the surface area planted, as well as the variety of grapes, a second property was acquired in Huaquén, located in the town of Curepto, in the Maule Valley, an area known for its excellent grapes. This vineyard was chosen for its climactic conditions, dominated by a huge temperature fluctuation between night and day.

Next, the Apaltagua Winery was incorporated into the company, located in the Sixth Region of Chile, in the Apalta Valley in the heart of Colchagua, characterized for its excellent viticulture conditions. The Apalta Valley is composed of almost 2,000 acres of vineyards and other crops. This valley is known for its excellent grape production qualities, making Apalta famously known as “ the valley blessed by the hand of God.”

Later, land was purchased in the town of Pirque, in the Maipo Valley, where there is also a reserve with a home called the Hacienda de San Juan de Pirque, now the guest house of the winery, surrounded by a centenary park with a native forest. Finally, the estates of Palmilla (Colchagua) and Manantiales in San Antonio Valley were incorporated into the existing vineyards. Now the company was transformed into a Multi-Valley Winery, with presence in five of the major wine-producing Chilean valleys, creating diversity in the varieties and wines, due to the qualities that each Denomination of Origin provided.

In November 2012, Viña Apaltagua obtained the approval of Certification (green area) of Sustainable Winery “Certified Sustainable Wine of Chile”, issued by Wines of Chile through its technological consortia Tecnovid Vinnoca SA. For Apaltagua to achieve this sustainable certification of its field is a great step forward, synonymous with caring for the environment, and higher standards of management and production.

## PINOT NOIR RESERVA

REGION: Colchagua Valley, Chile

WINEMAKER: Benjamin Mei

VARIETAL: 100% Pinot Noir

COLOR: Brilliant ruby red

BOUQUET: Cherry and raspberry with soft oak notes

TASTE: Lush, juicy plum, subtle spicy oak. Elegant, smooth tannins followed by a sophisticated finish

AGEING: 70% in stainless steel, 30% in French oak barrels for 8 months, followed by 6 months of bottle refinement

FOOD PAIRING: Grilled salmon, barbecue and roasts

SERVING TEMP: 68° F (20° C)

