

PARGUA 2008

PARIETALS

Cabernet Sauvignon: 52%

Merlot: 19%

Carménere: 12%

Cabernet Franc: 7%

Petit Verdot: 5%

Syrah: 5%

HARVEST

2008 was marked by the phenomenon of “La Niña” characterized by a cold, dry Winter and low spring temperatures, but also a long, warm and dry summer, with just a few episodes of rain in fall. Harvest started quite late to compare with other vintage on early April with the merlot and Syrah, end of April with Cabernet Sauvignon and Cabernet Franc, to finish 15 May with Petit Verdot and Carménere.

Vinification was traditional, as with all Pargua vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lots personality in order to keep the tipicity of the Pargua sense of place.

For the 2008 vintage Pargua aged 12 months in barrels, 60% in new, with varying degrees of medium toast. Wood mainly comes from center, Tronçais and Nievre. Soft fining with egg whites and very light filtration finish the process.

TOTAL PRODUCTION

17.723 750 ml. bottles

ANALYSIS

Alcohol: 13.7% vol.

Ph: 3.62

Total Acidity: 5.24 g/l

Residual Sugar: 3.2 g/l

TASTING NOTES

Deep and dense, the garnet color of the 2008 vintage dresses a spicy and rich nose with notes of ripe and candied fruits such as raspberries, dark cherries, blackberries and figs. Balanced sweetness of ripeness where are melted fruit licor and bitter chocolate. Appears notes of tobacco, toasted pan and slight mocha above wild flowers and humus.

The mouth starts with a dense and juicy texture, well escorted and profiled by tight and velvety tannins. This precise core give architecture and leads all flavors to a generous finish where licorous fruits are wedded to sweet spices and wet underbrush.

AGING POTENTIAL

Drink 2012 - 2020