



Origin

VARIETY (%): 85% Syrah / 15% Cabernet Sauvignon

D.O.: Central Valley, Chile.

SOIL: Granitic and stony, highly permeable with a depth of between 0.6 and 2 metres.

VINTAGE: The grapes were harvested between 8 and 24 April, when their organoleptic qualities, aromas and tannins were at their best.

Winemaking

FERMENTATION: The selected clusters were transported to the winery, where gravity was used to put them into the stainless steel tanks. There they underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 28°C.

TECHNICAL DATA: Alcohol by volume: 13% GL, pH 3,62, Acidity 5.14 g/L (Tartaric Acid), Residual sugar 4.59 g/L.

AGEING POTENTIAL: This wine can be stored for up to 4 years.

Tasting Notes

COLOR: This wine is deep ruby in colour.

AROMAS: The nose is expressive and packed with fresh fruit, such as plums, cherries, raspberries and blackberries, together with nuances of vanilla and white chocolate.

PALATE: In the mouth, this wine is smooth and fresh, with balanced acidity, good concentration and ripe tannins. Fresh with fruit and spices in the finish.

Serving suggestion

Best served at between 16°C and 18°C. This wine pairs well with cheese, red meat, roast lamb and highly seasoned dishes.