RESERVA

Syrah 2018

MAULE VALLEY

VINEYARDS

Mediterranean climate with four well-marked seasons. Soils of different origins and textures and with varied exposures to the sun.

VINIFICATION

Fermentation in stainless steel tanks at temperatures from 77.0° to 82.4°F and extraction levels depending on the batch, with daily testing. Malolactic fermentation takes place in stainless steel tanks; a percentage is aged for approximately 6 months in new and used barrels of French and American oak and a percentage in steel tanks, to keep a balance between the fruit and touches of wood.

ANALYSIS

Alcohol: 14,5% vol.
Residual Sugar: <4 g/L.
Composition: 96% Syrah, 4% Cabernet Sauvignon.

TASTING NOTES

Colour: Deep violet-red.
Aroma: Red and black fruits, spices, leather and vanilla.
Flavour: Fruity and spiced. Syrupy, medium-bodied with good balance and a long finish.

SERVING SUGGESTIONS

Serving temperaturas: 60.8ºF.
Food pairing: Lamb, ripe cheeses and cold cuts.