

## Syrah / 2018



Sustainable wines from  
Chile

### VINEYARDS

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**D.O:** Colchagua Valley

**Climate:** Mediterranean climate with four clearly defined seasons and significant temperature differences between daytime and night-time.

**Soil:** Deep soil, alluvial in origin, with clay, located in the flat area of the valley.

**Harvest:** The grapes were hand-harvested and selected from the second week in April onwards.

### WINEMAKING

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**Winemaker:** Santiago Margozzini

**Fermentation:** The grapes were destemmed and then cold soaked for around 2 days. Then they were inoculated with selected yeasts and fermented at a maximum temperature of 28°C.

**Ageing:** 75% of the final blend spent 5 months in contact with oak.

### Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 3.51 g/l
<i>Total Acidity</i>	: 4.09 g/l
<i>pH</i>	: 3.67

### TASTING NOTES

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**Colour:** Bright, crystal-clear, cherry colour with purplish hues.

**Aromas:** Packed with ripe black fruit aromas, such as blackberries and blueberries, which are blended with subtle hints of spice and some animal notes.

**Palate:** Medium-bodied with a compact mouth, fresh and juicy. Long and pleasant finish in which the black fruit aromas are again apparent.

### SERVING SUGGESTION

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This wine pairs well with meat, such as roast lamb and duck, as well as sausages and oily fish.