



Variety	: Syrah	Alcohol (%)	: 14
Vintage	: 2022	pH	: 3,57
Appellation	: Colchagua	Acidez (g/L)	: 5,33
		Azúcar	: 3,64

Vineyard : Comes from the area of Colchagua Costa, from an estate located just 24km from the Pacific Ocean, making it a cool-climate Syrah, planted on soils of transported granite with a high percentage of clay. The vines are vertically trained and grafted, with technically-controlled irrigation.

Climate : Mediterranean climate with ocean influence and temperatures ranging from 8° to 12°C in winter and from 18° to 29°C in summer. Average annual precipitation is about 500 mm.

Soil : Red clay in alluvial deposit layers with a granite matrix from the Coastal Range. Rocky soil of alluvial origin, good drainage and depth that allows plants to grow into maturity without becoming dehydrated.

Harvest : Hand harvested beginning in the second week of April, in harvest polygons or selected sectors of the blocks, with a table selection of bunches.

Fermentation : Slow fermentation with little extraction, in oak foudres and stainless steel, with few pump-overs and good oxygenation.

Aging : Aged in foudre and 25% in third and fourth use French oak barrels por 12 months.

Tasting Notes : Our Syrah has an intense red color with violet tones. The nose shows aromas of black and blue fruit including blackberry, plum, and blueberry, accompanied by notes of black pepper, adding complexity and elegance. The wine has big body and high acidity with smooth tannins, with good volume and a long finish.

Pairing suggestions : Is an excellent pairing for spit roasted or grilled Lamb, cold cuts in general and ripe cheeses.

Recommended serving : Autumn/Winter 16°C
Spring/Summer: 14°C