



Reserva Syrah

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 92% Syrah and 8% Cabernet Sauvignon.

CLIMATE & SOIL

High altitude vine cultivation (870 m a.s.l.) allows for progressive and gentle grape ripening. The warm days and the cool, night breeze that descends from the Andes Mountains are the keys to the expression and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel (25°C), it was macerated for 20 days and then aged in 50% French and 50% American 225-litre oak barrels for 12 months. After bottling this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	5.65	g/L (Tartaric)
Volatile Acidity	0,58	g/L (Acetic)
pH:	3.5	
Residual Sugar:	3.0	g/L

*analytical data may vary from one lot to another



Tasting

Intense red with violet highlights. Deep aromatic complexity, black olive, black pepper, black currant and plum. Full-bodied and robust; dense and chewy tannins.

Food Pairing Suggestions

A contemporary wine that will offset beautifully a traditional roast chicken or duck. Serve between 15° and 16° C.

Cellaring Ability: 2 to 4 years, but may be enjoyed now.

Press & Awards

Silver medal Concours Mondial de Bruxelles Chile 2010 (vintage 2009)

Silver Medal Brussels International Concourse 2009 (vintage 2008)

Rated 87 – Robert Parker's Wine Advocate May 2009 (vintage 2007)

The 2007 Syrah Winemaker's Selection reveals pepper, game and plum aromas followed by a plush, flavorful, balanced Syrah for drinking over the next 3 years.

Silver Medal Concours Mondial Bruxelles 2007 (2005 vintage).

Silver Medal Catad'Or Hyatt Awards 2005 (2003 vintage).