



# Syrah

D.O. Maule Valley  
Variety: Syrah  
ALCOHOL 13,5%  
VINTAGE 2018

## VINIFICATION

Cold, pre-fermented maceration for 5 days,  
Alcoholic fermentation between 27°C and 29°C to  
obtain a better color and structure. Complete  
malolactic fermentation.

## FINNING AND FILTRATION

Once the blend is made, the wine is gently  
clarified and stabilized in cool temperatures  
if necessary.

## FOOD MATCHINGS

Beef and pork dishes.

## WINEMAKER'S NOTES

Red color with reddish violets highlights and acute  
nose of raspberry, dark fruits and pepper. Well round  
and balance wine with a smooth finish, ideal for beef  
and pork dishes.

