



ESTATE

Shiraz 2016

VINEYARDS

D.O.: Aconcagua Valley

The grapes for our 2016 Shiraz were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes.

VINTAGE NOTES

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of this conditions delivered wines of outstanding vivacity and character.

WINEMAKING NOTES

Grapes were harvested in mid April and transported to the winery where they were crushed and deposited in stainless steel tanks for their fermentation. Post-fermentative maceration of each lot varied from 10 to 25 days. Two thirds of the wine was aged for 7 months in oak barrels, which helped round out the flavour and obtain a subtle sweet sensation on the palate.

TASTING NOTES

Vibrant purplish-red colour with inviting aromas of fresh red fruits and sweet spices complemented by a backdrop of floral notes. The palate is firm, fresh, and lively with tannins that lend structure to this young wine and lead to a long and pleasing finish.

FOOD PAIRING

Lamb chops, barbequed meats and grilled vegetables.

TECHNICAL INFORMATION

COMPOSITION:

95% Shiraz
5% Viognier

ALCOHOL:

13.5%

PH:

3.51

RESIDUAL SUGAR:

2.11 g/L

TOTAL ACIDITY:

5.5 g/L (in tartaric acid)

