



ESTATE

Shiraz 2017

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for our 2017 Estate 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 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest. As a result the vintage blessed us with wines with sophistication that beautifully balance fruit concentration, structure and depth mainly given the season's particularly low yields. The wines of 2017 have an immense sense of purity, minerality, intensity and structure.

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, barbecued meats and grilled vegetables.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.52

TOTAL ACIDITY:

5.85 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.67 g/L

