



ESTATE

Shiraz 2018

VINEYARDS

APELLATION: Aconcagua Valley

The grapes for our 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 season began with considerable water reserves (49% above average records) due to the rainfall from May to October. Spring unfolded with normal temperatures, allowing a very balanced bud break. Flowering reached its peak as normally on November. December concluded with a heat summation 8% higher than average, nevertheless January the heat summation was 4,1 lower than historic with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes.

WINEMAKING NOTES

The grapes for this wine were harvested by hand and transported to the winery, where they were crushed and placed in stainless steel tanks for fermentation. Post-fermentative maceration of each lot varied from 10 to 25 days. The wine was aged for 7 months in French oak barrels, which helped round out the flavour and obtain a subtle sweet sensation on the palate.

TASTING NOTES

Brilliant ruby red color with violet sparkles, this Shiraz surprises us on the nose with notes of red and black fruits such as plums and blueberries plus a soft floral note that reminds us of lavenders. In the mouth, vanilla and chocolate are accompanied by subtle notes of cherries and blueberries. Its round tannins make it feel soft and pleasant on the palate, a wine of good volume and medium persistence.

FOOD PAIRING

Lamb chops, barbecued meats and grilled vegetables.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.61

TOTAL ACIDITY:

5.35 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.32 g/L

