



ESTATE

Shiraz 2019

VINEYARDS

APPELLATION: 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.

WINEMAKING NOTES

The grapes were hand-harvested and taken to the winery. They were destemmed, crushed, and deposited in stainless steel tanks for fermentation. Then, 75% of the wine was aged in oak barrels for 7 months.

TASTING NOTES

Estate Shiraz 2019 has a brilliant ruby red colour with violet shimmers. On the nose unfolds the aroma of red and black fruits such as blueberries and plums, plus a soft floral note that recalls lavender. The palate shows notes of vanilla and chocolate, accompanied by delicate touches of cherries, blackberries and blueberries. It is a soft wine with round tannins, which give a pleasant mouthfeel with food volume and medium persistence.

FOOD PAIRING

Lamb chops, barbequed meats and grilled vegetables.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.65

TOTAL ACIDITY:

5.18 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.24 g/L

