

WINE NOTES

RESERVE SHIRAZ

Wine
Reserve Shiraz

Grape
Shiraz

Valley
Maipo

Harvest
Hand picked in 12-14 Kg. containers, then changed to 450 Kg. bins where the grapes are taken to the cellar

Alcoholic Fermentation
Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels
Eight months in French Oak (60%) and American Oak (40%)

Aging Process in Bottle
Eight Months

Tasting Notes
Colour
Intense red and purple tones
Aroma
With aromas of violets, native wood, black pepper and tobacco
Palate
Elegant and persistent tannins, with a long finish, dense

Food Pairings
Lamb, ribs and strong flavoured cheese

Cellaring Potential
Best during the first 3 to 5 years kept at 14-15°C



Brilliant *Spices* **STRUCTURE** *Aromas* *Tannins* **BODY**