

Santa Alicia Edicion Limitada



Shiraz Casablanca

Vineyard: These Shiraz vines are planted in slopes with soils rich in clay and quartz. Located in the West part of the Casablanca Valley, which characterized by morning fog that disappears after noon, the climate is influenced by cool breezes coming from the Pacific Ocean.

Vinification:

Harvested on May 10th, then macerated for 3 days at low temperatures to help extract more aromas. Fermentation occurs at 25 and 28°C. Maceration post fermentation of 2 weeks with the goal of getting more structure.

100% Shiraz

Aging: 10 months in French Oak barrels.

Altitude: 934 feet above sea level.

Tasting Notes:

Starting with intense violet colors and aromas to red fruit, rich and complex with some leather and tobacco notes. In the mouth it is well balanced with nice acidity and good persistent finish.

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