

— F I N C A —
PATAGONIA
— C H I L E A N W I N E R Y —

RESERVE

DESCRIPTION

VARIETY: Syrah
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13, 5°

VINEYARDS

The grapes come from our estate vineyards in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE The Central valley of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

VINIFICATION

The grapes were harvested by hand at the middle of April. In order to extract aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 28° to 30°C during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins . The wine is then placed in French oak barrels only for 10 months to keep the balance of fruit and oak then is bottled without filtering to maintain its extraordinary fruits qualities.

NOTES FROM OUR

WINEMAKER

Our Syrah has a violet dark colour. It is a sophisticated wine with notes of cherry liquor, spices and a soft touch of toasted oak. It is full-bodied and with a well balanced acidity. Its ripe tannins, ripe fruits and oak join is together to offer a perfect finish. Prefect with spicy foods, red meats and mature cheeses.

RECOMMENDED

SERVING

TEMPERATURE Between 16° - 18°C

