

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

VARIETAL

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 Villa Alegre, 285 km south of Santiago 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 Villa Alegre region 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 color concentration.

VINIFICATION

The Syrah grapes were harvested by hand at the end of April. In order to extract color and 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 from 26° to 28°C during a seven-day period. Prior to bottling, the wine is stabilized and filtered carefully to keep all the fruit.

NOTES FROM OUR

WINEMAKER

Our Syrah has an intense red-violet color with shades of blue. It has a prominent cherry liquor aroma with notes of strawberry jam and spices. Its tannins are ripe, soft in addition complemented by a rich and balanced acidity. It matches pastes, herby dishes, ham and mature cheeses

RECOMMENDED

SERVING

TEMPERATURE Between 16° - 18°C

