

Syrah Reserva Privada 2007

Great concentration, superb structure, and a well balanced finish

D.O.:	Rengo – Valle del Alto Cachapoal, CHILE
Variety:	85% Syrah 10% Carménère 5% Cabernet Sauvignon
Alcohol:	13,9 %
Total Acidity:	3,60 g/L (H ₂ SO ₄)
pH:	3,26
Residual Sugar:	2,8 g/L

TASTING NOTES

This wine is made from a careful selection of our best grapes from the most mature vines. Matured in new French oak barrels for 12 months, the wine has a deep ruby colour with dark blue hues. In the glass, the Syrah Reserva Privada is full-bodied with a complex scent of cherry fruit, blackberry, and dark chocolate. It exhibits firm tannins and a fine acidity for perfect structure and graceful aging.

Ideal to serve at 16-18°C with curries, roasted lamb, venison, pork chops, pigeon, cold meats and chesses such as Parmesan, Gouda and Brie.



VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.