

TECHNICAL NOTES

Appellation

Rengo - Cachapoal Valley, Chile

Variety

95% Syrah5% Cabernet Sauvignon

Alcohol

14%

Total Acidity

3,68 g/L (H2SO4)

рΗ

3,56

Residual Sugar

4,04 g/L

TASTING NOTES

This wine is made from a carefull 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, this Syrah Reserva Privada is a 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, pigcon, cold meats and chesses such as Parmesam Gouda and Brie.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic win growing 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 bac-drop toour winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

AWARDS

James Suckling 2019

92 points



