



Grapes  
100% Syrah

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
14%

Residual Sugar  
2.27 g/l

pH  
3.53

Total Acidity  
5.59 g/l

Tasting Guide



Tasting note printed  
23/01/2026

# Syrah 2022 6x75cl

## Winemaker Notes

Bright, deep violet in colour with an attractive nose marked by aromas of red fruit as cherries and pomegranate pepper with soft spicy touches and cloves. Unmistakable flavours of fresh red and black fruit appear on the palate, complemented by balsamic notes of rosemary and dill along with a subtle note of marzipan, while silky tannins reach a harmonic balance with their deep structure leading to a long and juice finish.

## Vineyard

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. Aged for 12 months in French oak barrels, 20% new.

## Winemaking

The fruit was fermented in stainless steel tanks from 12 to 26 days at temperatures that fluctuated between 25° - 31°C. The wine was aged for 12 months in French oak barrels, 38% of which were new.

## Food match

Grilled portobello mushrooms with blue cheese sauce.

