





SYRAH

Valley: Colchagua Variety: 100% Syrah

Vintage: 2023

Vinification: 5-day cold pre-fermentation maceration, alcoholic fermentation at 28-29°C for enhanced polyphenol extraction.

Finning and Filtration: *Gentle clarification post-blending.*

Aging: 25% of wine aged in French oak barrels for 6-8 months.

Food Pairing: Stews and grilled meats.

Winemakers notes: Deep cherry-red color. Intense aromas of blueberries, smoke, and spices. Juicy palate, pleasant persistence.

