



SYRAH

ORIGIN:
Colchagua Valley

VINTAGE:
2016

SOIL:
Clayey

AGEING:
French oak

COLOUR:
Red purple, intense bright

NOSE:
Shows from the beginning the black forest fruits, predominantly raspberries and cherries. Soon after the toasted notes of the barreling reveal a greater complexity

PALATE:
Its tannins are firm from the outset and fruit is mature. The final impression is that of freshness, largely due to its particular acidity. The finish is long and mature with tannins that dry most elegantly. Hints of raspberries can also be clearly felt within the bouquet

FOOD PAITING:
Perfect to enjoy with pheasant, duck, pork, turkey