



Syrah

Vinification & Ageing

The wine was fermented in temperature-controlled stainless steel tanks and then aged for 8 months in stainless steel tanks in order to preserve its fruity varietal aromas.

Tasting notes

Smooth and generous, with distinct dark plum and spice flavors this Syrah finishes with nice polished tannins and blackberry aromas.

ANALYTICAL DATA

Alcohol	13.5	% by vol.
Total Acidity	5,0	g/L (Tartaric)
pH	3.69	
Residual Sugar	2.99	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena



Main Export/Distribution:

Roy P. Schneider

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