



CORDILLERA®

Vintage: 2012

Type of wine: Red wine



Grape varieties: Syrah

Date grapes picked: April 13th and 14th



Winemaking:

Number of days of skin contact: 25 days

Number of days of fermentation: 8 days

Fermentation temperature: 26°C

Ageing: Aged for 12 months in French oak (30% new oak and 70% oak second year)

Bottling month: February 2014



Technical data:

Alcohol level: 14,5%

pH: 3,8

Total acidity: 4,7 gr/ L (as tartaric)

Residual sugar: 2,3 gr/ L

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

7 - 9 years



Available formats:

75 cl



Tasting notes:

Intense dark cherry color. Expressive aromas with notes of torrefaction and redcurrant jam as well as touches of tobacco, juniper, and lactic overtones. On the palate it is characterized by its fullness: robust tannins, retro-nasal aromas of licorice and spices with a long and elegant finish.



Serving suggestions:

Ideal with small game dressed with sweet sauces such as those of autumnal red fruits. Sublime with meaty, textured fish cooked on a grill such as tuna in soy sauce.



Winemaker's comments:

Between two countries, between two cultures, the Andean mountains mark the Chilean-Argentinean border, a symbol with a strong presence in all Chilean vineyards. The Cordillera blends bring together the excellence of their varieties to create a product with its own unique identity.