

# PANUL

ESTATE BOTTLED



**Country:** Chile

**D.O.:** Valle de Colchagua

**Variety:** Syrah

**Vintage:** 2022

**Alcohol:** 13,5°

## Harvest

The grapes were harvested during the second half of March and the first two weeks of April, all of them source from “San Juan” Vineyard.

## Vinification

The grapes were fermented with selected yeasts in stainless steel tanks at a controlled temperature between 25° to 28° C for 8 to 10 days. The malolactic fermentation took place naturally.

## Tasting Notes

Intense ruby red color. On the nose reminds us of red berries such as raspberries and black fruit like blackberries with a subtle touch of spices. On the palate has a medium length and friendly tannins with a medium finish.