



MARCHIGÜE®

LIEBRE



Country: Chile

Harvest: 2019

Appellation: Valle de Colchagua

Variety: Syrah

Alcohol: 14°

Harvest

The grapes were harvested the first Weeks of April source from the foothills of "Santa Ana" vineyard.

Vinification

When the grapes arrived at the cellar the juice went through a cold soak to extract the best tannins, color, and fruit aromas. 5% of the juice was taken out of the tank through bleeding to have a more concentrated wine. Then was inoculated with selected yeasts at a controlled temperature of 28 °C for 7 to 10 days. Later the wine had a post fermentative maceration to obtain even more concentration. Later the wine was racked into oak barrels for 8 months.

Tasting Notes

Red ruby color with intense violet hues. On the nose predominate black berries along with coffee late notes and an interesting floral component. On the palate has great structure and character with an amazing volume and ripe and firm tannins. Long and balanced finish.