

MARCHIGÜE®

Private Collection



Country: Chile

D.O: Marchigüe,
Valle de Colchagua

Variety: Syrah

Vintage: 2018

Alcohol: 14.5°

Harvest

The grapes are harvested during April.

Vinification

The grapes went through a cold soak for one week at a controlled temperature of 8° to 10° C. Later there were fermented inoculating selected yeasts.

The fermentation took place at a controlled temperature between 25° to 28° C for 7 to 10 days. Later the wine had a post fermentative maceration to extract better components. The wine was kept in touch with the solids for 25 days in total. Finally, the wine was racked into French oak barrels of first and second use for 24 months.

Tasting Notes

Intense red color with violet hues. On the nose displays black fruit with spices notes. Cacao aromas along with vanilla and butter add a remarkably interesting complexity to this wine. On the palate stands out tobacco notes with smoked ham and black chocolate. Long and persistent finish.