

ECHEVERRIA

GRAN RESERVA

SYRAH 2019



ECHEVERRIA®

Family Wines

“Deep garnet red with violet gleams. A highly aromatic Syrah with fresh fruit aromas of Summer berries. Hints of bitter chocolate combine with smoky notes of black pepper. Round, velvety and full-bodied on the palate, this wine has an elegant and delightful fruity finish.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Colchagua Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Syrah grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 12th, 2019.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented to dryness in 12.000 and 15.000 liter open stainless steel tanks for 8 days at 24-28°C controlled temperature with selected yeasts.
- Extended skin maceration for additional 10 days.
- 100% malolactic fermentation.
- Aged in 225 liter in French oak barrels for 12 months.

ANALYTICAL DATA: (approximate data)

Alcohol:	14	% by vol.
Total Acidity:	5.8	grams per liter (Tart.)
Residual Sugar:	4.4	grams per liter
pH:	3.4	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

At least 8 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Fruity - Intense - Food Friendly - Fresh-Expressive - Vibrant
Elegant - Rich