

ECHEVERRIA GRAN RESERVA SYRAH/CARMENERE 2018



ECHEVERRIA®

Family Wines

“Bright violet red with purple hues. A complex nose, showing plum and cherry aromas combined with notes of violets, berries and bitter chocolate. Smooth and round on the palate, this medium-bodied wine persists with jammy notes and sour cherry on the finish.”

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Central Valley



Entre Cordilleras Areas

GRAPE VARIETY:

60 % Syrah / 40% Carmenere grapes, from ungrafted selected clones of pre- phylloxera French rootstock.

HARVEST:

Syrah: April 24th, 2018.

Carmenere: May 05th, 2018.

100% 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 25.000 liter stainless steel tanks for 10 days at 25-28°C controlled temperature with selected yeasts.
- Extended skin maceration for additional 6 – 8 days.
- 100% malolactic fermentation.
- Aged in 225 liter French and American oak barrels between 10 and 12 months.

ANALYTICAL DATA: (approximate data)

Alcohol: 13.5 % by vol.
Total Acidity: 6 grams per liter (Tart.)
Residual Sugar: 2.9 grams per liter
pH: 3.4

SERVING T°:

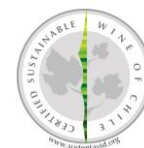
Serve between 18° and 20°C.

CELLARING ABILITY:

At least 8 years

KEY DESCRIPTORS:

Expressive – Intense – Concentrated - Vibrant – Elegant - Rich



Sustainable Winery
ISO 9001- HACCP