



# SYRAH



#### BOTTLE

Burdeos Cónica  
Baja Ecoglass  
Cork/Screw up  
Capacity: 750 CC  
High: 296 mm  
Diameter: 80,3 mm  
Weight: 455 gr P30



#### CAP

Complex with logo



#### CORK

Colmatado VO  
45 x 24 mm.



**Appellation:** D.O. Central Valley

产区：中央山谷



**Winemaker:** Paula Bottero

酿酒师：Paula Bottero



**Estate Bottled**

原产地灌装



**Alcohol:** 13,5%

酒精度:13,0%

#### VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

#### 葡萄园

酿酒葡萄采摘自我们在库里科谷的自有园地，其位于圣地亚哥以南200公里，地处广阔的中央山谷的中心地带。土壤来源于火山灰及冲积层，整个园区长期沐浴在充足的阳光照射下，为培育优质葡萄提供了良好的先决条件，再经酿酒师之手，打造出色泽丰满，香气怡人的优雅葡萄酒。

#### VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C, during a seven days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.

#### 酿造

葡萄在4月底以人工方式采摘。为了更好的萃取颜色和香气，发酵前会进行低温浸皮，然后选用特定的酵母，并将温度控制在26到28摄氏度之间，在不锈钢发酵罐里发酵7天。之后会再浸泡5天，以获取更多的单宁。然后放入橡木桶中陈酿4个月，使水果芳香和橡木气息达到平衡。最后不经过滤直接装瓶，以保证其卓越的果味特性。

#### NOTES FROM OUR WINEMAKER

Our Syrah has an intense red-violet color with blue notes. With a nice cherry liquorish aroma and spicy notes of black pepper. You can feel ripe and soft tannins with an elegant freshness. Has a pleasant aftertaste. Perfect match for red meats, pasta, herbs dishes, pork and mature cheeses.

#### 酿酒师品评

此款西拉呈浓郁的红紫色并伴有蓝色光泽。带有樱桃酒的香味和黑胡椒的辛辣味道。单宁成熟柔软，清新优雅。回味愉悦。适合搭配肉类，意大利面，草本菜肴，猪肉和成熟奶酪。

#### RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C

#### 适饮温度

15°-17°C