

# ECHEVERRIA

## RESERVA

### SYRAH 2022



"Intense purple in colour, this young Syrah has a lively, yet elegant nose, with fresh cherry and plum aromas, and notes of black pepper. In the mouth it is fresh, with soft tannins, and its medium body is well balanced. It has a bright, and persistently fruity finish due to its refreshing acidity."

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Maule Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

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

#### HARVEST:

March 27th, 2022.

Hand picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Fermented in 15.000 and 25.000 liter stainless steel tanks for 7-10 days at 25-28°C controlled temperature to dryness with selected yeasts.
- 100% malolactic fermentation.
- Aged in 225 liter French used barrels for about 4-5 months.
- Stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	13.5	% by vol.
Total Acidity:	5.8	grams per liter (Tart.)
Residual Sugar:	3.8	grams per liter
pH:	3.5	

#### SERVING T°:

Serve between 18° and 20°C.

#### CELLARING ABILITY:

At least 5 years

#### KEY DESCRIPTORS:

Fruity - Easy Drinking - Fresh - Elegant - Smooth



ISO 9001 - HACCP