

ECHEVERRIA

SPECIAL SELECTION

SIGNATURA 1 - SYRAH 2015



ECHEVERRIA®

Family Wines

"This outstanding Syrah combines notes of ripe raspberries, blueberries and blackberries with scents of dark chocolate and black pepper. Delicate notes of eucalyptus and spice add complexity to the palate. This rich and luscious wine offers great structure, deep concentrated flavours and a smooth silky palate, with a long and persistent aftertaste."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Maipo Valley



Entre Cordilleras Areas

GRAPE VARIETY:

85% Syrah and 15% Cabernet Sauvignon grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

Cabernet Sauvignon: April 05th, 2015.

Syrah: March 31st, 2015.

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

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented in 12.000 liter stainless steel vats for 10 days at 25-28°C controlled temperature, with selected yeasts.
- Extended skin maceration for additional 10 – 15 days.
- 100% malolactic fermentation.
- Aged in 225 liter new French oak barrels for 24 months.

ANALYTICAL DATA: (approximate data)

Alcohol:	14.8	% by vol.
Total Acidity:	5.2	grams per liter (Tart.)
Residual Sugar	3.6	grams per liter
pH:	3.6	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

At least 10 years

KEY DESCRIPTORS:

Elegant – Complex -- Rich - Concentrated – Persistent



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ISO 9001- HACCP