

ECHEVERRIA

VALLE DORADO

SYRAH 2023



"This distinctive and spicy Syrah comes with aromas of wild black fruit with overtones of black pepper and violets. The abundance of fruit sensations is complemented by soft tannins."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Central Valley



Entre Cordilleras Areas

GRAPE VARIETY:

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

HARVEST:

March 29th, 2023.

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

WINEMAKING:



Vegetarian



Vegan

- Cold maceration for 12 hours to entrance fruit flavor.
- Pre-fermentation maceration between 7-10 ° C for 2 days in stainless steel tanks.
- Fermented in stainless steel tanks between 24 and 28 ° for 15 days, and subsequent malolactic fermentation.
- Stored in stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	5.1	grams per liter (Tart.)
Residual Sugar:	6.5	grams per liter
pH:	3.6	

SERVING T°:

Serve between 18° and 20° C.

CELLARING ABILITY:

At least 4 years.



ISO 9001- HACCP

KEY DESCRIPTORS:

Fruity - Easy Drinking - Fresh - Expressive - Well Balanced - Juicy