

EMILIA

SYRAH 2018

GRAPE

Syrah 100%

HARVEST INFORMATION

- Origin: Casablanca - Chile
- Date: First half of April
- Harvest method: Manual harvest

WINEMAKING

- Fermentation period: 10 days
- Fermented in: Stainless Steel Tanks
- Aging: 3 to 6 months in oak barrel

TASTING NOTES

This Syrah has a cherry intense red color. On the nose black fruit and very spicy clove notes stand out. Full body and high persistence with present but velvety tannins. It is fresh and pleasant. Ideal to match mature and strong cheeses as well as dishes made with game meats.

ANALYSIS

- Alcohol: 13 % by volume

