



Syrah
GRAN RESERVA

BRAND: CORTA HOJAS WINE

LEVEL: GRAN RESERVA

ORIGIN: LONTUE VALLEY - CHILE

COMPOSITION: SYRAH 100%

Harvest

MANUAL HARVEST IN BOXES OF 13 KG .. AT THE END OF APRIL.

Vinification

GRAVITATIONAL PROCESSING WITH SELECTION OF CLUSTERS. COLD MACERATION FOR 72 HOURS, FERMENTATION BETWEEN 28 AND 30 ° C FOR 6 DAYS POST FERMENTATION MACERATION ACCORDING TO TASTE. AFTER HIS WINE BARRELS ARE PLACED IN FRENCH AND AMERICAN OAK FOR 12 MONTHS. COARSE FILTRATION AND BOTTLING. YOUR BOTTLE MINIMUM TIME SHOULD BE ABOUT 6 MONTHS, WHICH BRINGS COMPLEXITY AND ROUNDNESS.

Tasting Notes

INTENSE RED COLOR, BLuish TINGE. FLORAL AROMA MUCH CRIMINALITY AND STRENGTH, ACCOMPANIED BY DELICATELY TOASTY NOTES FROM AGING IN BARRELS.

THE MOUTH HAS GOOD VOLUME, SOFTNESS AND BALANCE WITH VERY LONG AFTERTASTE OF PERSISTENCE.

WE RECOMMEND OPENING WITH 1 HOUR BEFORE DRINKING.