



Syrah Reserve

BRAND: CORTA HOJAS WINES

LEVEL: RESERVE

ORIGIN: LONTUE VALLEY

COMPOSITION: SYRAH
100%

HARVEST: FROM MIDDLE TO
LATE OF APRIL

Winemaking

Processing gravitational cluster selection.

Cold maceration for 72 hours, fermentation between 28 and 30 °
C for 6 days with postfermentative maceration for 3 to 5 days.

After fermentation some percentage the wine are placed
barrels in French and American oak to give complexity to the fruit.

Static cold tartaric stabilization and filtration.

Tasting Notes

Ruby red color with bright purple. Spicy aroma
combining red fruits, white chocolate and wood.

The palate has soft tannins that give structure and roundness.

Their persistence is marked by notes of toast and raspberry.



... *Taste Chile*