

SINGLE VINEYARD
PICHILEMU



Gran Pacífico



Country : Chile

Appellation : D.O. Marchigüe, Valle de Colchagua

Variety: Syrah

Alcohol: 14°

Harvest

The grapes are hand-picked in the first week of April from the Santa Ana vineyard.

Vinification

The grapes are hand-selected and cold macerated for 3 to 5 days at 10°, then fermented with selected yeasts over a 20-day process. This is then finished with a co-inoculation of lactic bacteria. Finally, the wine is aged for 12 to 15 months in French oak barrels of second and third use.

Tasting notes

Intense and deep purplish ruby red colour. On the nose, it has aromas of black fruits with floral hints and delicate sweet notes of chocolate. In the mouth it is a concentrated wine with very present but silky tannins of great volume and sweetness. It has a long and persistent finish.