

WINE NOTES

RESERVE SHIRAZ

Wine
Reserve Shiraz

Vintage
2008

Grape
Shiraz

Valley
Maipo

Harvest
Hand picked in 12-14 Kg. containers, then changed to 450 Kg. bins where the grapes are taken to the cellar

Alcoholic Fermentation
Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels
Eight months in French Oak (60%) and American Oak (40%)

Aging Process in Bottle
Eight Months

Tasting Notes

Color

Intense red and purple tones

Aroma

With aromas of violets, native's wood, black pepper and tobacco

Palate

Elegant and persistent tannins, with a long finish, dense

Food Pairings

Lamb, ribs and strong flavored cheese

Cellaring Potential

Best during the first 3 to 5 years kept at 14-15°C



Brilliant Spices **STRUCTURE** AROMAS *Tannins* BODY