



VENTISQUERO
Challenging Spirit



CLÁSICO

SYRAH 2018

VINEYARD

Variety: Syrah 85% - Cabernet Sauvignon 15%

D.O: Central Valley.

Soil: Granitic and stony, highly permeable with a depth of between 0.6 and 2 metres.

Vintage: The 2018 harvest was characterized by average temperatures at the beginning of the season, which were kept with very cool nights until the time of harvest, allowing a long and slow maturity of the grapes.

Harvest: The grapes were harvested between 11 and 20 April, when their organoleptic qualities, aromas and tannins were at their best.

WINEMAKING

Fermentation: The selected clusters were transported to the winery, where they underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 28°C.

Ageing: 30% of this wine was aged for 4 months in French and American oak barrels. The wine was then bottle-aged for 6 months.

Technical data:

Alc/Vol: 12,5% GL

ph: 3,69

Acidity: 4,94 g/L (Tartaric Acid).

Residual Sugar: 4.5 g/l

Ageing potential: This wine can be stored for up to 4 years in optimum conditions.

TASTING NOTES

Colour: This wine is deep ruby in colour.

Aromas: The nose is expressive and packed with fresh fruit, such as plums, cherries, raspberries and blackberries, together with nuances of vanilla and white chocolate.

Palate: In the mouth, this wine is smooth with balanced acidity, good concentration and ripe tannins. Fresh with fruit and spices in the finish.

SERVING SUGGESTION

Best served at between 16°C and 18°C. This wine pairs well with cheese, red meat, roast lamb and highly seasoned dishes.