



VENTISQUERO

*Challenging Spirit*



# CLÁSICO

## Syrah 2020

### 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: Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

Harvest: The grapes were harvested between 10 and 28 Marchs, 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: 330% 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: 3.70

Acidity: 5.26 g/L (Tartaric Acid).

Residual sugar: 3.50 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 well-seasoned dishes.