



FIRST EDITION Syrah

Our line First edition is composed of single varietal wines, where the expression of Terroir del Alto Cachapoal is reflected in each variety.

First Edition is the line that gives us a start as a Boutique Vineyard, our wines are characterized by their fruit intensity and freshness, firm and lovely tannins, that along with the wood, deliver a complexity full of character.

One of the characteristics that makes the Valley stand out is the fact that being right at the foot of the Andes Mountains, at Valle Cachapoal, which is protected among the mountain ranges, there are cool breezes that give us unique characteristics in our wines.

TECHNICAL DATA:

VARIETY:	100% Syrah
ORIGINAL VINEYARD:	Alto Cachapoal.
TYPE OF HARVEST:	Hand picking.
SOIL:	Colluvial.
CLIMATE:	Mediterranean semi-arid.
VINEYARD PERFORMANCE:	3 kilos/ plant.
ALCOHOL:	14,5%
pH:	3,52
TOTAL ACIDITY:	5,37 g/L

TASTING NOTES:

COLOR:	Ruby red with violaceous hues.
AROMA:	Elegant and complex, with red and dark fruit, with smoky notes.
PALATE:	Well-structured, with strong and concentrated tannins, good body and lingering finish.
STORAGE:	8/12 months in French oak barrels.

PAIRING:

Due to its tannins and good structure, it must be paired with red meat, Duck Magret, and pasta with creamy sauce. It can also be paired with cold smoking meat. Consume between 16 and 17°C degrees.