



QUEREU VARIETAL

SYRAH

VINTAGE	2015	ALC%	12.7 %
GRAPES	100% SYRAH	RESIDUAL SUGAR	4.1 g/l
APELLATION	CENTRAL VALLEY	TA (C ₄ H ₆ O ₆)	5.07g/l
HARVEST	APRIL 2015	PH	3.47

HARVEST, This wine is produced with grapes coming from vineyards in Central Valley. The grapes were harvested during the third week of April of 2015. Before crushing, the grapes went through a selection table where all leaves and foreign elements were removed.

VINIFICATION, A cold maceration process of 48 hours took place before starting fermentation. The wine was fermented in stainless steel tanks for 8 days at controlled temperature of 25°-28°C. Selected yeasts were added to the must. 4 to 7 days of maceration after fermentation.

TASTING NOTES, Beautiful and intense red colour with violet hues. Aromas of red and black fruits, with some spicy notes like pepper and cloves. Medium-bodied in palate, with a solid structure and acidity that are very nicely balanced by its firm, yet sweet tannins. A smooth, fruity finish.

SERVING SUGGESTIONS, Excellent with a wide variety of rich, savoury foods such as roast beef, pasta with different sauces and mature cheeses.

