



AROMO RESERVA PRIVADA

Syrah 100%

Maule Valley

Vineyards, Vinification and Aging

Training System: High VSP.

Pruning: Spur cordon.

Yield: 10.000 – 12.800 kg/ha.

Harvest: By hand.

Date of Harvest:

Fermentation: Addition of select yeasts. AF temperature between 24°C and 26°C (75,2°F and 78,8°F), during 6 to 9 days. MLF takes place in the presence of oak.

Aging: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting Notes

Color: Bright, deep purplish red with dark hues.

Nose: Intense ripe black fruit, some hints of white pepper and blackcurrant.

Palate: Wide mouthfeel, juicy attack and firm tannins. The fruit boosts the roasted coffee touches, offering medium persistence and hints of sweetness.

Analysis

Alcohol: 14% vol.

Residual sugar: 3,03g/L

Total acidity: 4,95 g/L in C4H6O6

PH: 3,59

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 16,5 Kg.

Cases per pallet: 1,0 m x 1,2 m = 10x5 = 50 Cases.