



SANTA Estampilla

RESERVA

Variety: Syrah
Appellation: D.O. Maule Valley
Winemaker: Claudio Gonçalves R.
Bottling: Estate bottled Alcohol:
13,5°

Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 25 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry. With marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification

The Syrah grapes were harvested at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wine is stabilized and filtered carefully to keep all the fruit.

This wine has been aged in oak barrels for 4 to 6 months

Notes from our Winemaker

This is an intense, complex wine with aromas and flavors of black cherries, blueberries, strawberries, casis, roses, violet, vanilla, leather and toasted. In the palate it has a very good structure, with mature tannins, fresh black fruit, and a smoky, spicy character. A great match for red meats, lamb chops, strong and mature cheese.

Recommended serving temperature

Serving temperature between 17° - 18°C

