

*Viña Errázuriz Estate wines showcase the aromas and fruit flavours that are characteristic of Chile. The wines are made of premium grapes, fruit driven style, well balanced and ideal for everyday drinking.*



#### ANALYSIS

DENOMINATION OF ORIGIN  
Aconcagua Valley

COMPOSITION  
100% Syrah

ALCOHOL  
13,5% v/v

PH  
3.56

TOTAL ACIDITY  
5.34 g/L (in tartaric acid)

RESIDUAL SUGAR  
3.5 g/L



ESTATE *Series*

SYRAH · 2013

#### WINEMAKER'S NOTES

COLOUR	Attractive cherry red.
NOSE	Notes of fresh fruit, together with meaty and spicy aromas, characteristic of this variety.
PALATE	Outstanding acidity and juiciness, plus firm and sweet tannins that deliver a wine with pleasant ending.
AGEING POTENTIAL	Over 6 years.

#### VINIFICATION

AGEING	8 months in French oak barrels, which helped round out the flavour and lend a sweet sensation on the palate.
FERMENTATION	In stainless steel tanks for fermentation at 26°-28°C (79°-82°F) with two daily pumpovers.

#### VINTAGE NOTES

Thanks to the cold-condition of the season and to a dry autumn, ripeness progressed slow and softly, allowing us to obtain fresh and vibrant red wines with good acidity. Generally speaking, elegance prevails over power in this season, with fine tannins and great colours. Syrah, the wines are more austere and straight, with spicy notes of black pepper combined with fresh red and black fruits.

#### FOOD PAIRING SUGGESTIONS



Delicious with braised lamb.