

CHONO®

Single Vineyard

SYRAH 2018

LIMARÍ VALLEY

TASTING NOTES

Wine of an intensely red color with violet tones.

Vivid and complex aromas with floral nuances such as violets, and fruits like black cherries, sour cherries as well as spicy notes and a soft smoky touch. In the palate it has a soft texture, with fresh concentrated and balanced flavors and great persistence. Excellent ageing potential.

WINEMAKERS COMMENTS

In early April the grapes grown on hillsides were hand-picked into 15-kilogram boxes and transported at night to our winery in Peralillo. Bunches and grapes were deposited in small stainless steel tanks—some closed and some open-topped with manual punch-downs. It was macerated during pre and post-alcoholic fermentation, completing a total of 40 days with skin contact. Once the solids were separated, the wine was conveyed to French oak barrels for a period of 12 months.

FOOD PAIRING

Duck and other game birds, polenta, pork ribs, grilled chicken.

Serving temperature: 15°C

TECHNICAL INFORMATION

Composition: 93% Syrah, 4% Petit Verdot and 3% Viognier

Alcohol: 14.5°

pH: 3,61

Total Acidity: 5,3 g/l

Residual Sugar: 3,64 g/l

Ageing: 12 months in French oak barrels, 25% new.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN