



R E S E R V A
SYRAH

Grape variety: 100% Syrah

Vineyards: Famatina Valley

Fermentation: Max Temperature 22° - 24° C with 10 days maceration

Harvest method: By hand

Alcohol: 13%

Acidity : 5.60 g/l

Residual sugar: 2.3 g/l

Vineyard elevation AMSL: 1,100 m (3,600 ft)

Oak regimen: 8 months in 50% American and 50% French Oak

Food pairing: Pairs well with a wide range of foods from beef and pork to game birds or even meat-based pastas.

Bottle Ageing: 2 to 4 years

