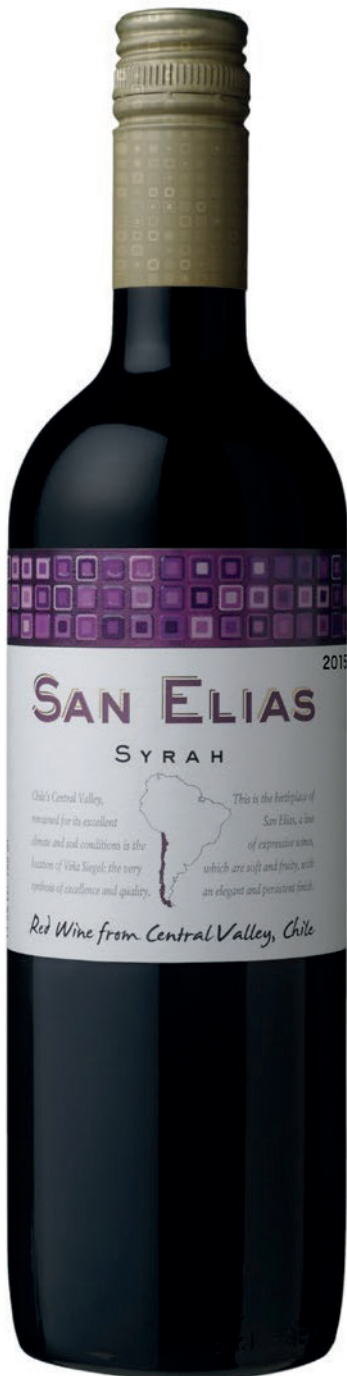


SAN ELÍAS



SAN ELÍAS - SYRAH

Central Valley VARIETY: Syrah 100%

ALCOHOL: 13,5%

VINIFICATION: Alcoholic fermentation between 26º and 28º to get more color and structure. Post fermenting maceration for about one week. Then the juice was separated from the skins. Part of the wine was put in the oak. Complete malo-lactic fermentation.

FINNING AND FILTRATION: After the blend was done a soft clarification, a cold stabilization and a filtration were done. When bottling an on-line filtration was done through a plate and a membrane filter to assure microbiological stability.

AGING: 15% of the volume for 3 month in oak.

FOOD MATCHINGS: Barbecue pork ribs.

WINEMAKER'S NOTES: Lovely and intense ruby color. It has a nice aroma with reminds of black fruits, spices and some tones of vanilla. In mouth is fresh and well rounded, with good concentration and persistency.