



ALGORTA

Reserve
Grape Spirit



SYRAH

We respect Nature, so that it can do its job. Explosive, generous, grippy and deep wine, it expresses the personality of our vineyards.

CLIMATE

MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS A SLOW MATURATION, DELIVERING A POWERFUL AND EXPRESSIVE SYRAH.

AGING

IN BARREL FOR 6 TO 8 MONTHS TO MAINTAIN THE BALANCE BETWEEN FRUIT AND OAK.

PAIRING

PERFECT WITH INTENSE RED MEATS AND SPICY DISHES.

TASTING NOTE

COLOR: DARK VIOLET COLOR.

AROMA: SOPHISTICATED, NOTES OF SPICES, CHERRY AND TOAST.

PALATE: VOLUMINOUS, ROUND, BALANCED ACIDITY AND FIRM TANNINS.

STORAGE RECOMMENDATIONS

IN A COOL, DRY PLACE. READY TO DRINK OR CELLAR FOR UP TO 10 YEARS.

RECOMMENDATION WHEN SERVING

NO MORE THAN 16° C.



HARVEST
2023



ALC.
14%



GRAPE
SYRAH



D.O.
RAPEL
VALLEY



ALGORTA
FAMILY WINES

ALGORTA.CL

WINES OF CHILE

