

Caleuche Reserva Syrah

100% Syrah

Maule Valley
Alcohol: 14%

Profile

Nice purple hues typical of Syrah. Pure fruit flavours: cherry, boysenberry, blackberry, blueberry, with some hints of white pepper and vanilla. Wide mouthfeel, juicy attack on the palate, and light tannins make this a fresh and super easy to drink wine that will pair well with a wide variety of food. A medium bodied, fruit forward wine with medium persistence and hints of sweet cranberry on the finish.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: Addition of select yeasts. AF temperature between 24°C and 26°C (75,2°F and 78,8°F), during 6 to 9 days. MLF takes place in the presence of oak.

Ageing: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting notes

Cherry | Boysenberry | Blueberry | White pepper | Vanilla

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Roasted meat- Firm cheese - Chicken - Duck

When to drink: between now and 2028

