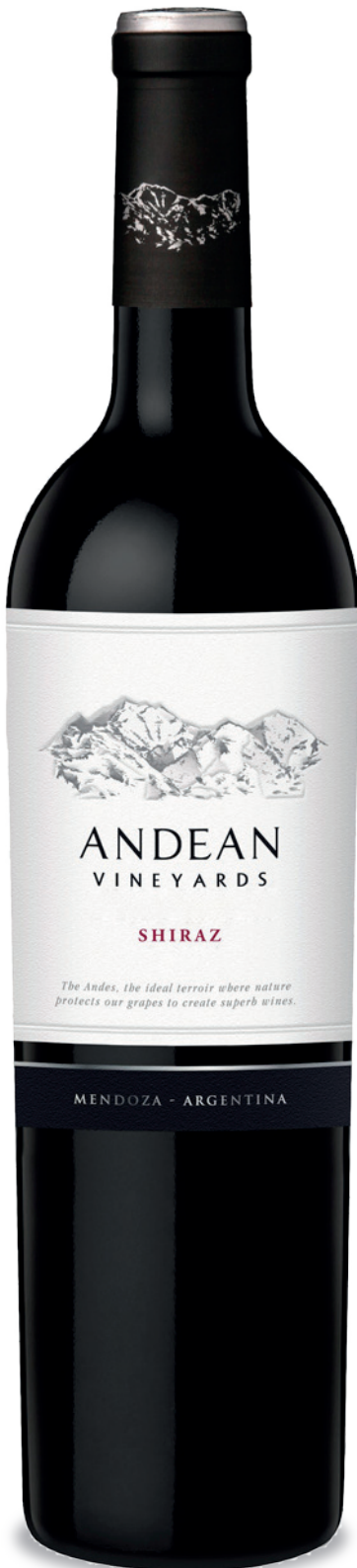


ANDEAN

VINEYARDS



SHIRAZ

Variety Shiraz (100%)

Vineyards Caucete – San Juan – 630 m.

Process Hand harvesting.
Destemming.
Cold skin maceration.
Addition of selected yeasts.
Fermentation at 23°-26°C during 15 days.
Subtle contact with oak.
Pneumatic press.
Controlled natural malolactic fermentation.
Blending.
Stabilizing.
Filtration.
Bottling.

Main characteristics Alcohol: 13.5%
Total acidity: 586 g/l
pH: 3,60

Presentation 750 ml.

Description Dark burgundy- coloured wine, well-balanced fruit and tannins. Displays notes of black pepper, red fruit and subtle vanilla.

Suggestions The wine matches perfectly with red meat, spicy sauces and cheese or it stands beautifully on its own.

