

CONDOR PEAK

RESERVE Shiraz



ANDEAN
VINEYARDS



Variety Shiraz 100%

Soil Sandy with loose-clay soil.

Process Hand harvesting.
Destemming.
Cold skin maceration for 2 days at 8°C.
Addition of selected yeasts.
Fermentation at 23° - 29°C during 15 days.
Subtle contact with oak.
Pneumatic press.
Controlled natural malolactic fermentation.
Stabilization.
Filtration.
Bottling.

Presentation 750 ml.

Description A rich, ripe red wine with smooth black fruit flavours balanced with hints of spice and oak. Soft tannins on the palate with fruit and vanilla.

Suggestions Serve this wine with grilled or roasted red meat as well as with spicy tomato - based pasta dishes.

Drinking temperature 15°C-18°C.

