

CONDOR PEAK

Shiraz



ANDEAN
VINEYARDS

Variety Shiraz 100%

Soil Selected vineyards in Cuyo region.

Process Hand harvesting.
Destemming.
Cold skin maceration for 2 days at 8°C.
Addition of selected yeasts.
Fermentation at 23° - 26°C during 15 days.
Pneumatic press.
Controlled natural malolactic fermentation.
Stabilization.
Filtration.
Bottling.

Presentation 750 ml.

Description Deep red in colour with intense aromas of red berries and liquorice. It surprises on the palate with soft tannins and red fruit.

Suggestions Serve this wine with grilled or roasted red meat as well as with spicy and sophisticated nouvelle cuisine dishes.

Drinking temperature 15°C-17°C.

