



Colchagua Valley La Piqueta – Reserva Syrah

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

Region:

Valle de Colchagua: Ubicado en la región del Valle Central entre los Andes y la costa. Esta región goza de un clima mediterráneo con influencia marítima, con veranos cálidos y secos e inviernos fríos y húmedos. Este clima, junto a la composición del suelo aluvial y pedregoso, aporta las condiciones ideales para el viñedo

VARIEDAD:
Syrah

ESTILO:
Vino tranquilo

GRADUACIÓN ALOHÓLICA:
13,5%

RECOMENDACIÓN DE SERVICIO:
Between 14 and 16 °C.

Notas de cata

An elegant wine with deep, sophisticated colour and floral notes of violet and white flowers. Its firm tannins and ripe fruit create a refined, long finish.

Maridaje

This is the ideal accompaniment to stewed or grilled meats, mild cheeses and charcuterie.

Información técnica

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.