

Alpaca



GREAT WINE, GREAT TIMES.

ORGANIC RED

VARIETIES

Syrah, Cabernet Sauvignon, Carmenere

ORIGIN

Central Valley, Chile

WINEMAKING

The varieties that make up this wine were separately vinified. The grapes were selected, destemmed and pressed and then the alcoholic fermentation got underway with selected yeasts. It lasted for 8 days and the temperatures were kept below 27°C. During the fermentation, 3 gentle pump-overs were implemented each day in order to extract colour and retain the typical varietal aromas. Finally, 60% of the wine was kept in contact with lightly toasted French oak for 6 months, while the remaining 40% matured in stainless steel tanks to retain the fruity aromas. The vinification method used was designed to ensure the wine is intensely fruity, well-structured and easy to drink and achieves a good balance between the acidity and the alcohol.

TASTING NOTES

Appearance: Intense ruby.

Nose: The nose is intense and fruity. Spicy aromas like black pepper and nutmeg intermingle with notes of black and red fruit such as blackberries and raspberries. The oak-ageing has contributed notes of toffee, toasted almonds and chocolate.

Palate: This medium-bodied wine is smooth and well-rounded with delicious acidity and supple, ripe tannins that contribute to a pleasant finish. The flavours are diverse, including liquorice, chocolate and cassis.

Serving temperatures: Between 16°C - 17°C

PAIRING

This wine is ideal with risotto, casseroles with pulses, quiche and curry.

