



TRISQUEL

GRAN RESERVA

IS THE EXPRESSION OF CLIMATE, SOIL AND WATER. THREE ELEMENTS THAT COMBINE AND BALANCE ONE ANOTHER TO BRING WINE INTO EXISTENCE. THREE INTERLOCKING SPIRALS. THREE TEXTURES.

ORIGIN:

Grapes are grown in the Maipo Valley; an area known for its warm days and cool nights because of its proximity to the Andes mountain range, as well as the northern bank of the Maipo River. Vineyards achieved optimum ripeness during the month of April.

WINEMAKING:

The grapes are transported to the cellar to undergo a careful cluster and berry selection process. The wine is then fermented in stainless steel tanks at 25 to 27 °C for 7 days. After the alcoholic fermentation and a short maceration period, the wine is stored in French and American oak barrels where it slowly ages for up to 12 months.

TASTING NOTES:

This wine is an intense red color with a nose of blackberry, lavender and incense aromas combined with fresh vanilla and toffee hints from the oak. In the mouth, it is full bodied with silky tannins.

FOOD PAIRING:

Ideal for meats, lamb, ripe cheese and pasta.

TECHNICAL INFORMATION:

APPELLATION	: Maipo Valley
VARIETIES	: 85% Syrah, 15% other varieties.
ALCOHOL	: 14%
TOTAL ACIDITY	: 6,5 g/l
RESIDUAL SUGAR	: 3,5 g/l
PH	: 3.7

ARESTI

— PASION FAMILIAR —

SYRAH GRAN RESERVA

