

# Syrah

*The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.*



## TASTING NOTES

**Color:** Deep red with elegant purple tones.

**Aroma:** Complex with notes reminiscent of red fruits, spices, cinnamon, cloves and mineral notes.

**Palate:** Structured and well bodied, with smooth tannins and a toasted finish.

**Suggested pairings:** Grilled meat, pasta and cheese.

**Ageing potential:** We recommend drinking this wine within one year after its harvest, or 4 years later at the latest.

**Serving temperature:** 16° - 18° C

## TECHNICAL DESCRIPTION

**Varietal composition:** 100% Syrah

**Origin:** Valle de Cafayate (5,750 f.a.s.l) Salta, Argentina

**Maceration:** pre-fermentative: 3 days at 8°C

post-fermentative: 21 days

**Alcoholic fermentation:** 8 days at 24°-26°C

**Malolactic fermentation:** Yes

**Ageing:** No

**Vintage:** 2019

**Alcohol:** 13.5%vol

**Residual sugar:** 2.70 g/L

**Total acidity:** 6.10 g/L

**pH:** 3.5

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