

FOLÂTRE

VINEYARDS & WINERY
CHILE



Reserve SYRAH



Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language used by natives and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, where they settled after seeing the stunning land and its possibility to cultivate grapes, a wine making tradition since then....

GRAPE VARIETY	100% Syrah	ALCOHOL	12,5 v/v*
VINEYARD	Los Robles	RESIDUAL SUGAR	2,00 g/l*
APPELLATION	Curicó Valley	pH	3,70*
HARVEST YEALD APROX	10 ton/ha	TOTAL ACIDITY	3,81 g/l*
		SERVING TEMPERATURE	16- 18°C/60°F-65°F

*Technical parameters are referential and can vary according to the harvest

Winemaking

Pre fermentative maceration for 7 days at 8°C, Fermentation at 28°C, post fermentative maceration for 10 days.

Tasting Notes

Deep, bright ruby red with highly concentrated cherry and raspberry aromas.
The mouth is balanced with bold tannins.
Elegant and structured.

Perfect to pair with game meat and barbecue.

