

CONDOR PEAK

Shiraz



Variety	Shiraz 100%
Soil	Selected vineyards in Cuyo region.
Process	Hand harvesting. Destemming. Cold skin maceration for 2 days at 8°C. Addition of selected yeasts. Fermentation at 23° - 26°C during 15 days. Pneumatic press. Controlled natural malolactic fermentation. Stabilization. Filtration. Bottling.
Presentation	750 ml.
Description	Deep red in colour with intense aromas of red berries and liquorice. It surprises on the palate with soft tannins and red fruit.
Suggestions	Serve this wine with grilled or roasted red meat as well as with spicy and sophisticated nouvelle cuisine dishes.
Drinking temperature	15°C-17°C.

