



Sepia RESERVA



SYRAH

Syrah 87% - Petite Sirah 8% - Cabernet Sauvignon 5%

Denomination of origin

Cachapoal Andes

Soils of alluvial-colluvial origin, loamy to loamy-clayey silt, stony and well-drained. Temperate Mediterranean climate, with wide temperature variation between day and night

Harvest and vinification information

Temperatures in the ripening season that were lower than those of last year, allowing the grapes to ripen slowly, with balanced acidities and better phenolic ripening in the case of red grapes. During April the temperatures were cooler, which made for fruitier wines with moderate levels of alcohol.

Harvesting: the first week in May.

Ageing: 10-12 months in barrels of French and American oak.

Tasting notes

Colour: deep, intense violet-red.

Aroma: fresh cherries and blackberries, notes of spices and chocolate with touches of rosemary and vanilla.

Flavour: ripe black fruits, juicy with silken tannins and a long, persistent finish.

Serve at: 16-18°C.

Food match: duck, pork, lamb and delicatessen in general.



Winemaker Director: Irene Paiva

Analysis 2015

Alcohol: 13.5%

pH: 3.48

Total Acidity: 3.38 g/L.

Residual Sugar: 3.75 g/L.