

ESPIRITU DE ARGENTINA

- Classic Range -



CLASSIC SHIRAZ

Appellation:

Mendoza (Argentina), the grapes come from the viticulture region of Santa Rosa, very recognised regions for this variety.

Climate:

Temperate climate with defined seasons. Wine is cultivated between the 22nd and 42nd degree of southern latitude, ranging from the tropical north to the Antarctic south. This typical Andean climate in the west provides ideal conditions for exceptional wine quality, particularly in the heartland of the Argentinean wine-growing region, the Mendoza province.

Soil: Region with desert characteristics, with sandy soils.

Vinification:

Manual harvest in the end of March. Maceration by 21 days, alcoholic fermentation at 24°C, with selected yeast. Induced malolactic fermentation. Fining by racks, ageing in French and American oak by six months.

Product Description:

This full-bodied Shiraz from the renowned Mendoza wine-region in Argentina captivates with its rich bouquet and its array of spicy aromas. Thanks to extensive exposure to the sun, this Shiraz offers pleasant tannins and displays an intense color.

Serving Suggestion:

This wine is ideally suited for any spicy meal or dark meats such as beef, lamb and venison.

Serving Temperature: Best enjoyed at 18°C.

Technical Information

Vintage: 2007

Alc.: 13.3 %

Total acidity: 5.1 g/l in tartaric acid

Residual sugar: 3 g/l

Varietal composition: 90% Syrah,

10% Cabernet Sauvignon

Winemaker: Luis Villarreal