



Amante Syrah/Mourvedre Gran Reserva Apalta, Colchagua 2017

Vina Las Ninas, Libertador O'higgins, Chile

eCommerce # 673029 | 14.0% alc./vol. | \$24.95 *subject to change

Organic 

Exuberant but fresh, elegant but crispy, and all the time pleasant. Violet notes, red fruits, eucalyptus and mint compose the aromatic profile of this unique wine. A rare combination for Chilean viticulture that shows terroir ability to develop great wines with the style of Apalta.

Terroir:

Founded in 1996 Vina Las Ninas has 160 Ha of vines in Apalta, the Colchagua Valley, two-hour drive south of Santiago.

In the local indigenous dialect Apalta means “quake”, the land itself being in the form of a small horseshoe shaped valley, sheltered to the north, east and west by hills, up to a height of 600 metres and bathed by the soft breezes that waft in-between the “cordillera” of the Andes mountains and the South Pacific. The Tinguiririca River marks the end of the valley to the South of Apalta, softens the climate. The soil is sandy-clay with rocky volcanic mix at the foothills.



Vinification:

Syrah fermented in French oak vats while Mourvèdre in stainless steel tanks before going to 500 L barrels. Ageing for 18 months first separately and then as a blend.

Variety: Syrah 70%, Mourvèdre 30%

Residual sugar: 3.2 g/L

Serving suggestion and food pairing: Serve at ~16°C with mushrooms risotto, crab cake, cheesecake with blueberry coulis.



Wine Align'19

88p