



# SYRAH

## CHATEAU PERBAL GOLDEN SELECTION

### TASTING NOTES

This deep and bright purple color wine presents aromas of blackberries, violet flowers, and chocolate. In the palate, it is very concentrated, soft, with round tannins.

### WINEMAKER

Magdalena Ganderats  
David González  
Felipe Riveros

### HARVEST

100% Manual Harvest

### VINIFICATION

The alcoholic fermentation process occurs in small stainless steel tanks to ferment small plots of the vineyard separately. The temperature goes from 78° to 82° F (26° – 28°C).

Once the fermentation is over, a maceration occurs for about 7 to 12 days to finish with the malolactic fermentation in barrels.

### CHEMICAL ANALYSIS

Alcohol	14 Vol.%
Total Acidity (H2 SO4)	3.05 g/l
Residual Sugar	3.4 g/l
pH	3.6
Volatile Acidity (C2H4O2)	0.4 g/l
Free SO2	32 mg/l

### TECHNICAL DETAILS

Appellation  
COLCHAGUA  
(Central Valley)

Year  
2017

Yield  
8,600 kg/ha

Varietal  
100% Shiraz

Aging  
100% of the wine is aged in French oak barrels for 12 to 14 months and an additional 10 months in bottle.

### SUGGESTIONS

#### Aging suggestions

1. Keep it fresh (no higher than 59°F /15°C)
2. Stay away from light.

Ideal serving temperature  
63°-66°F (17°-19°C)

Decanting time we recommend  
Half an hour.

#### Food Pairing Notes

Because of its medium/medium-high complexity, enjoy it with pasta, red meats, and cheeses.