



ASTRAL



VINTAGE 2017

TASTING NOTES Astral reveals a deep, intense red color with violet hues and rich aromatic complexity that opens up in layers of abundant red and black fruit, blackberries, raspberries, plums, and spices like pepper and clove and features a very marked animal profile from the higher percentage of syrah in the blend that brings in leather, animal skin, smoke and mineral notes. The palate is broad, complex and offers balanced acidity. The wine reveals powerful but silky and elegant tannins and a nervous character that leads to a long, intense and elegant finish.

Pairing: It is the perfect match for all kinds of game like Wild boar, deer, rhea, guanaco and lamb. Also pairs well with strong-flavored cheeses like Manchego and blue, and game and fine cold meats.

Aging potential: 10 years or more.
Serve 16°C.

VARIETY Blend (Syrah - Malbec)

APPELLATION Maule

VINEYARD 48 kms from pacific ocean, 47 masl.

CLIMATE Mediterranean climate affected by the sea breezes that come up from the Pacific.

SOIL Alluvial origin, with a large quantify of rounded rocks intermingled with clay horizons.

HARVEST Manual harvest beginning the second week of April. Crushing without rollers, cold pre-fermentation maceration for 48 hours.

FERMENTATION 20% in open barrels with native yeasts, manual pumping over and daily aeration.

AGING 12 months in French oak.

ALCOHOL	PH	ACIDITY	SUGAR
13,8	3,37	3,89	2,5