



Premium
WINE OF CHILE

SHIRAZ

ALYAN GRAN RESERVA

APPELLATION:	Central Valley, Chile
VARIETY:	Shiraz
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 14,0 Vol % Residual sugar: 1,8 g/l. Free (SO ₂): 20 mg/l. Total Acidity as tartaric acid: 5,39 g/l. Volatile Acidity as acetic acid: 0,40 g/l. pH 3.58
YIELD:	8.600 pounds per acre
AGING:	10 months in French Oak. 12 months bottled.
AGING POTENCIAL:	8 - 10 years in storage between 14 -16°C.
COLOR:	Intense cherry Red.
NOSE:	Expressive notes of raspberry, nuts, hints of coffee aromas.
MOUNTH:	Nice full balanced wine, great tannins, meaty after taste flavors.

Very elegant wine, round tannins, nice acidity. Excellent pairing with cheese, and Italian Food.