



WINE OF CHILE

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SHIRAZ

ALYAN RESERVE

APPELLATION:	Central Valley, Chile
VARIETY:	Shiraz
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 14,2 Vol % Residual sugar: 3,5 g/l. Free (SO ₂): 18 mg/l. Total Acidity as tartaric acid: 5,0 g/l. Volatile Acidity as acetic acid: 0,31 g/l. pH 3.58
YIELD:	10.000 pounds per acre
AGING:	2 months in stainless steel tank. 7 months in French Oak. 6 months bottled.
AGING POTENCIAL:	6 - 8 years in storage between 14 -16°C.
FOOD MATCHING:	Very good with red meat with more fat, like lamb.

This Reserve Shiraz is a complete expression of its fruit, rich, due to its ripeness, along with aromas of dry plums, figs and spices is a result of the aging process in French oak..