



## Syrah Gran Reserva

*The Alta Tierra wines are made in small volumes on the Viña Falernia Estate, which was planted by cousins Aldo Olivier and Giorgio Flessati in 1995. Perfectly situated in a stunning location on the southern borders of the Atacama Desert. The vineyards face the mountains, ocean and the desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines.*

Varietal Composition:	100% Syrah
Closure:	Traditional cork
Bottle:	750ml, Bordeaux bottle
Origin:	D. O. Valle de Elqui
Harvest method:	100% handpicked into small bins of 15 kg.
Vinification:	The grapes were late harvested from our Titon and Huanta vineyards. Two extra months on the vines yield a more complex and concentrated fruit. The wine is fermented in stainless steel tanks with pistons which ensure the retention of exceptional flavors and aromatic qualities. After 8 months in French oak barrels and a year of aging in the bottle, this complex wine is ready to be released.
Tasting Notes:	Alta Tierra Syrah is deep cherry red in color, with intense bramble fruit, chocolate and spice on the nose and a complex palate of ripe blackcurrant, baked cherries and liquorice. The smoky finish is long and smooth; a true expression of the Elqui Valley.
Serving temperature:	18° C (65°F).
Pairing:	Enjoy with roasted red meats, hearty casseroles and mature cheeses.
Alcohol Content:	14.5% by vol.

VIÑA FALERNIA S.A.  
Ruta 41 Km 52 Cruce Gualliguaica, Vicuña – IV Region – Chile  
Phone: +56.51.2412260 E-mail: [info@falernia.com](mailto:info@falernia.com)  
[www.falernia.com](http://www.falernia.com)