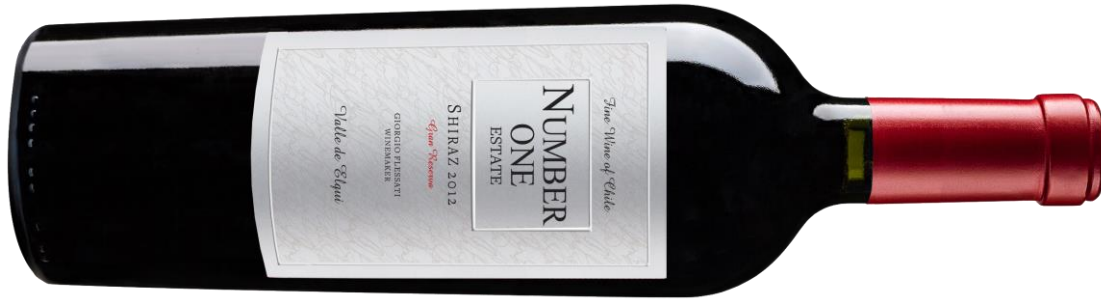


NUMBER ONE

ESTATE



Shiraz Gran Reserva

<i>Varietal Composition:</i>	100% Shiraz
<i>Closure:</i>	Traditional cork
<i>Bottle:</i>	750ml, Bordeaux bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	Grapes are cold macerated for 72 hours prior to fermentation which takes place in temperature controlled stainless steel tanks at 22-23°C. Those tanks are equipped with pistons for breaking the cap, which simulate the traditional punch-down method, in order to have a better extraction of color and flavors. After malolactic fermentation the wine is partially aged in French oak barrels for 6-8 months.
<i>Tasting Notes:</i>	Number One Shiraz is regarded as one of Chile's finest Shiraz wines. It is made in the same style as the Syrah-based wines of The Rhône Valley in France, displaying intense ripe red fruit flavors, pepper, spice and a touch of vanilla.
<i>Serving temperature:</i>	18° C.
<i>Pairing:</i>	Pairs well with a range of foods including grilled and roasted meats or Mediterranean dishes.
<i>Alcohol Content:</i>	14.5% by vol.