



Syrah Reserva

Varietal Composition:	100% Syrah
Availability:	Traditional cork only
Origin:	Elqui Valley
Winery Description:	<p>Founded in 1998, Viña Falernia has built a reputation as a high quality winery. Owner Aldo Olivier Gramola created Viña Falernia with his cousin Giorgio Flessati, a seasoned winemaker from the Trentino region in Northern Italy. Located in the Elqui Valley, Falernia remains one of Chile's northernmost wine estates at 530 km North of Santiago. The Elqui Valley provides natural advantages to the growing process including dramatic contrasts between night/day temperatures and high quality of light. Viña Falernia spans over 320 hectares of vineyards, with the territories being divided into 4 distinct vineyards. First, the Titon vineyard lies at an altitude of 350 meters above sea level, 18 kilometers from the Pacific Ocean. The second and third sites, Puclaro and Pedregal respectively, move further into the valley and reach up to 560 meters above sea level. Finally, the fourth vineyard nestled in the Andes Mountains, Huanta, continues as one of the highest in the world at 2070 meters above sea level.</p>
Harvest method:	100% handpicked in small bins of 15 kg.
Vinification:	<p>Traditional Syrah winemaking. After de-stemming, crushing and cold macerating for 72 hours, fermentation takes place at 22-24 °C (74-75 °F) on the skins in stainless steel tanks with pistons breaking the cap 4-6 times a day for the first week. After full malolactic fermentation 60% of the volume is aged in French oak barrels for 6 to 8 months.</p>
Tasting Notes:	<p>Bright purple in color; elegant nose with black pepper and floral notes. It is full bodied, well balanced with very soft tannins, spicy and nice fruit character.</p>
Serving temperature:	18°C (65°F)
Pairing:	Pairs well with spiced barbeque meats, soft fatty cheeses.

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