



Arboleda

Grapes
100% Syrah

Region/Appellation
Aconcagua Valley

Alcohol by volume
14%

Residual Sugar
2.68 g/l

pH
3.4

Total Acidity
5.61 g/l

Drinking Window
2025 - 2030

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
03/04/2025

Syrah 2020 6x75cl

Winemaker Notes

Bright, deep violet in colour with an attrO nose marked by aromas of red fruit as cherries and pomegranate pepper with soft spicy touches and cloves. Unmistakable flavours of fresh red and black fruit appear on the palate, complemented by balsamic notes of rosemary and dill along with a subtle note of marzipan, while silky tannins reach a harmonic balance with their deep structure leading to a long and juice finish.

Vineyard

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. Aged for 12 months in French oak barrels, 20% new.

Winemaking

The fruit was fermented in stainless steel tanks from 12 to 26 days at temperatures that fluctuated between 25° - 31°C. The wine was aged for 12 months in French oak barrels, 38% of which were new.

Vintage

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

Food match

Grilled portobello mushrooms with blue cheese sauce.

