

Grapes

Region/Appellation
Aconcagua Valley

Alcohol by volume
14.00%

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
03/07/2024

La Cumbre Syrah 2021 6x75cl

Winemaker Notes

The 2019 vintage of La Cumbre is deep and intense purple in colour with ruby highlights. The nose offers aromas of lavender, pink pepper, blueberries, maqui, and blackberries framed by cloves and nutty notes that recall marzipan with delicate touches of cinnamon and nutmeg. Notes of blueberry pie, black cherries and dark chocolate appear on the palate. This is a lush and very juicy, long and mouth-filling wine with tremendous breadth, balance and persistence.

Vineyard

The grapes for La Cumbre were selected from the best lots of our MAX I and MAX V vineyards in the Aconcagua Valley, 60 kilometres from the Pacific Ocean. The region's Mediterranean climate presents an extended dry season cooled by gentle afternoon breezes that enter the valley from the Pacific Ocean.

Winemaking

The month of January, however, was quite unusual, with a heat summation that was 7.9% lower than average, delaying veraison by 7 days for Cabernet Sauvignon and 14 days for Carmenere. Temperatures picked up in February with a heat summation that was 6.2% higher than the historic average, and finally, March was 6.6% colder. The harvest took place 10 days earlier in Cabernet Sauvignon, due to yields that were 15% lower than expected, while Carmenere was harvested on its historic date, April 30th, with 38% more fruit than anticipated.

Food match

Grilled and Roasted Red Meats

Ox cheek stew

