

PALO ALTO

RESERVA



Palo Alto Shiraz Rosé 2008

Variety:

Shiraz 90%, Merlot 10%

Origin:

Maule Valley

Soil:

Alluvial and Colluvial.

Climate:

Mediterranean climate, with extended dry season.

Harvest:

March-April 2008.

Aging:

2 months in stainless steel container.

Winemaker's notes

Appearance: Bright Color. Bright and intense purple.

Nose: Fresh and fruity; aromas blackberries and raspberries.

Palate: Fruity flavors of blackberries and red cherry. Good acidity.

Accompanies (food): Red and white meat, desserts and also an excellent choice as an aperitif.

Cellaring potential: Drink now through 2010.

