

contempo Shiraz 2016

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves. Maceration Period: 3 days in contact with its solid parts. Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled. Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

TASTING NOTES

This wine has an intense red color with bright violet tones, as well as a complex bouquet of fresh and sour cherry aromas. The fresh fruits of this well-balanced wine also comes through on the palate, and blends with proper acidity to ensure a long, persistent finish. Enjoy this wine with grilled filet, lamb chops, or vegetables, and also could be paired with a soft, creamy cheese or even a smoked Cheddar.

ACCOLADES:

- ♦ **94 POINTS** - Just Wine Points
- ♦ **89 POINTS** - Silver Medal/Best Buy
~ Beverage Testing Institute
(*latest ratings)



REGION: Famatina Valley - La Rioja, Cuyo Region, Argentina
VARIETAL: 100% Syrah
VINTAGE: 2016
ACIDITY: Balanced
ALCOHOL: 13.5%

