

GSMC GRENACHE / SYRAH / MOURVÈDRE / CINSAULT



WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Grenache, Syrah, Mourvèdre, Cinsault

ALCOHOL

14.2%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 30°C (86°F)

AGEING

Aged for 12 months in 30% New French Oak Barrels, 70% 2nd & 3rd Use French

TASTING NOTES

COLOR: Ruby Red, Long Legs

NOSE: Fruity Fresh, Black Cherry, Caramel, Coffee, Spice, White Pepper

MOUTH: Mature in structure, Full Bodied, Medium Acidity, Long Finish & Soft Tannins

RECOMMENDED FOOD PAIRINGS: Lamb, Beef, Brisket, Very versatile

Serving Temperature 13-15°C (55-59°F)

