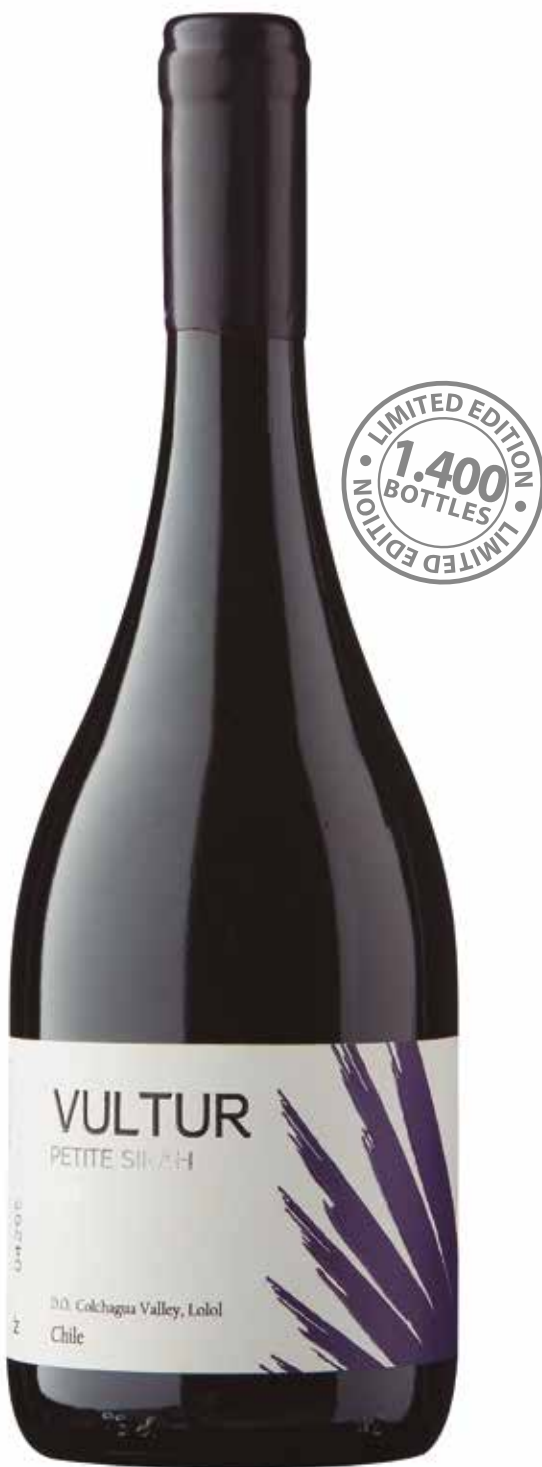




VULTUR

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PETITE SIRAH 2018



The wine presents an impressive deep red colour. On the nose, the wine shows great potency and complexity of aromas, ranging from ripe red and black fruit to black pepper. Leading to the aromas acquired after 18 months in French oak barrels, including tobacco and liqueur. The palate is equally broad and balanced, with big body and a silky sensation that remains for a long, pleasing finish.

TECHNICAL DATA

Varieties	100% Petite Sirah
Vintage	2018
Denomination of origin	Conchagua Valley
Harvest	Hand-picked
Production	8 - 9 ton/ha
Winemaking	Handmaking wine in small batches, using soft punch down and gravitational movements, allows us to give our wines firstclass treatment. Most wine undergoes 30 days of maceration. 100% is aged in a second hand French oak barrels for 18 months. Unfiltered and unfined.

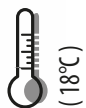
BASICAL ANALYSIS

Alcohol	14°
Residual sugar	2.66 g/l
Total acidity	4,5 g/l
pH	3.41

SUGGESTIONS

Can be enjoyed now or cellaring.

Serving Temperature



Handcrafted Wines
Handcrafted



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Family winery - Handpicking - Unfiltered - Minimal intervention - Vegan friendly