



Wines of Chile La Piqueta Syrah

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most



emblematic varieties.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Syrah

STYLE
Still Wine

ALCOHOL GRADUATION
13,5%

SERVING TEMPERATURE
Between 14 and 16 °C.

Tasting Notes

An elegant wine with deep, sophisticated colour and floral notes of violet and white flowers. Its firm tannins and ripe fruit create a refined, long finish.

Food Pairing

This is the ideal accompaniment to stewed or grilled meats, mild cheeses and charcuterie.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.

Awards

95 POINTS

2025 Decanter: La Piqueta Syrah 2024

90 POINTS

2025 Tim Atkins: La Piqueta Syrah 2024