

# FRONTERA

## AFTER DARK



# SYRAH

- C E N T R A L V A L L E Y -



- **VARIETY** 85% Shiraz / 15% Cabernet Sauvignon.
- **HARVEST** 80% hand-picked during April.
- **SOIL** Alluvial and colluvial.
- **AGING** In stainless steel and epoxy concrete tanks for at least 2 months.
- **COLOR** Bright dark ruby red with vio/et hues .
- **NOSE** Alluring aromas of black fruits with a touch of vanilla make this brilliant shiraz stand out, with great structure and fruity flavors.
- **PALATE** Round, tasty and full-bodied wine, with a long lasting taste.
- **PAIRING** it's a perfect companion for ravioli, hearty stews and spicy dishes. Serve at 59 - 68 °f.
- **RESIDUAL SUGAR** 5,47 G/L
- **TOTAL ACIDITY** 5,04 G/L
- **ALCOHOL** 12%