



# *Cornellana Volcano Sedimentario*

Cornellana is a small hidden valley within the Viña La Rosa Estate, which is located in the Peumo area, yet its soil is very different to the one found in the rest of Peumo. The Cornellana soils are older and originated in the Cretaceous, when the coastal mountain range was formed. They are associated with high mineralogy and are soils of volcanic origin that later settled and that, due to geological pressures, fractured allowing root development through these fractures, where the roots are nourished by the interstitial water and the minerals dissolved in them. The Cornellana soil, slopes and its mountains form a visual spectacle that we try to convey in our wines.

## SYRAH 2020

WINE OF CHILE

### VINEYARD REGION:

Peumo, D.O. Cachapoal Valley

**100% Syrah**

### T A S T I N G   N O T E S

#### MATURATION

12 months in used oak barrels to enhance purity of fruit.

#### NOSE

begins with a little reduction that reflects the rocky soil, then appear blue forest fruits, black pepper, cedar and graphite.

#### PALATE

Vibrant, mineral, with monolithic structure, with bones and flesh with wild forest finishes with black olives and liquorice.

#### FOOD MATCHES

Due to its acidity and firm tannins, it's a very versatile wine, which pairs well with pasta dishes, red meats and game.

**STORAGE TEMPERATURE: OPTIMAL 15°C**

**ALC/VOL: 14,5%**

**ACIDITY: 5,23 g/l(in tartaric acid)   PH: 3,6**

