



## Inkarri Estate Bottled Syrah

*Made with Organically Grown Grapes*

<b>Winemakers:</b>	Inkarri by Proviva
<b>Location:</b>	Lujan de Cuyo, Mendoza.
<b>Varietal(s):</b>	100% Syrah
<b>Ageing:</b>	60% of the wine is aged in 225L French oak barrels for a min. of 8 months, 40% of the wine is aged in concrete vats without epoxy sealing.
<b>Analytical Data:</b>	Alc. 15.% by Vol. · Res. Sugar 3.75 g/l · Acidity: 4.86 g/l
<b>Serve at:</b>	65-70°F
<b>UPC:</b>	8-13561 01021-6

### Vineyard:

Grapes come from Nuna Vineyard, in, Agrelo, Lujan de Cuyo, Mendoza.  
Altitude: 960 m.  
Climate: Sunny and dry, large thermal amplitude.

### Vinification:

Vinification process is very respectful to the grapes. Traditional maceration. Cold soaking is performed until the natural fermentation starts. Extraction process is very gentle and lasts for about 15 days. Temperatures are controlled between 78-86 °F.

### Terroir:

Mostly loam, with sandy loam spots of 100 cm and deeper. Calcium carbonate covered with gravel in some areas.

### Training system:

Vines trained in VSP. Depending on specific soil conditions, Guyot or Cordon is used as pruning technique.

### Tasting Notes:

Showing the smoothness and sweetness that are often a feature of Luján de Cuyo reds, this has attractive smoked meat and blackberry aromas, some pepper spice and well integrated old oak. An appealing Syrah with good varietal character.

*Chakana Winery*

Aromas of wood-smoked gamey meats and freshly cracked black pepper balanced with lush, fruit-forward black plums, boysenberry, mulberry, blackberry compote, dark chocolate and camphor. Balanced yet fresh acidity with bold tannins and notes of dried pipe tobacco, cyprus, and cloves on the lengthy finish.

*NM*

### Enjoy with:

charcuterie, grilled and braised meats, game birds, and morel and truffle risotto sprinkled with freshly-grated parmesan or tangy goat cheese.

### Certification:

Letis S.A. Reg N° 103

### Notes:

Vegan



**Tim Atkin** 2020 Tim Atkin  
89 points  
Vintage: 2019



2018 Millésime Bio Gold  
GOLD MEDAL  
Vintage: 2016

*Family Produced Organic Wines*

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