

VULTUR

GRYPHUS Red Wine 2017



“The first Cóndor”

Elegant and complex wine of limited production. Predominantly Carmenere, with final blend percentages based on qualities of the year’s vintage. Petit verdot enhances Carmenere’s elegance and Petite sirah adds structure, color and aging potential. Gryphus has an intense ruby red color, showcasing the typical spicy touch of Carmenere, with cassis and licorice aromas. On the palate it’s a structured and elegant wine, with lovely soft, rounded tannins and a complex finish.

TECHNICAL DATA

Varieties

50% Carmenere, 30% Petit verdot, 20% Petite sirah

Denomination of origin

Colchagua Valley

Harvest

Hand-picked during the third week of April and first week of May

Yield of vineyard

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 24 months. Unfiltered and unfined.

Cases Productions

Cases 733 of 6 bottles x 750 mL

SUGGESTIONS

Cellaring Recommendation

Can be enjoyed now or cellaring for over 10 years

Serving Temperature

64 F° (18 °C)

Decanting

Yes, recommended

BASICAL ANALYSIS

Alcohol	14.5 °
Residual sugar	1.99 g/l
Total acidity	5.02 g/l
pH	3.5



MOVI

Handcrafted Wines Handcrafted