



MARIPOSA ALEGRE

SYRAH 2021

Symbol of youth, eternal love and resurrection, the "Mariposa Alegre" (joyful butterfly) is a beautiful emblem to our Gran Reserva range, marked by freshness, length and structure. Our local legend tells the eternal love story between a young Inca warrior and the beautiful princess FA, who tragically died and left the warrior broken hearted. Like butterflies, emotions are ephemeral, while beauty remains forever. Their pure feelings for each other are a magical story, forever engraved in our mountains.

ABOUT THE VINTAGE

2021 was a challenging harvest, marked by a cool summer and some rain. These conditions significantly reduced the need for irrigation, which helped to maintain optimal hydration levels throughout the harvest. The moderate alcohol content contributes to a better aging potential. The cool climate proved ideal for Chardonnay, as it helped preserve its acidity.

TASTING NOTES

COLOUR: Deep red with violet hues.

NOSE: Intense and aromatic, with floral notes, liquorice, and blueberry.

PALATE: Structured and full-bodied, with medium acidity and long persistence. Flavors of cassis, blueberry, and toasted hints of tobacco, coffee, and hazelnuts.

MARIPOSA Syrah is ready to drink now and will reach its best within 4 years. Pairs perfectly with roast lamb, pork, or dishes with intense or slightly spicy flavors.

SERVE AT: 16°C (60°F).

DENOMINATION OF ORIGIN

ACONCAGUA VALLEY: This northern valley benefits from a high thermal amplitude and the influence of cold air currents coming from both the Pacific Ocean and the Andes mountain range. The selected soils are poor, allowing for the production of concentrated yet fresh wines. It is an ideal terroir for crafting elegant Syrah with character.

WINE PROFILE

VARIEDAD: Syrah

VINTAGE: 2021

HARVEST: By hand.

FARMING: Sustainable.

DENSITY: 6,000 Vines/Ha.

YIELD: 8 Tons/Ha.

WINEMAKING: Traditional fermentation in stainless steel tanks, with an average duration of 30 days and temperatures ranging from 26°C to 28°C during alcoholic fermentation.

AGEING: 8 months in French oak barrels

ALCOHOL: 14,0%.



Pascal Marty
Winemaker

ANDES WINE
IMPORTS