

This complex blend pays homage to the beloved wines of the Rhône Valley in the south of France. It is beautifully structured, and evolves wonderfully in the bottle. The complexity begins with the three main varieties: Grenache, Syrah, and Mouvédre from our Los Chacayes estate at 3800' in elevation.

After fermentation, the wine is aged for 12 months in neutral barrels and then rested for at least 6 months in the bottle. This vintage expresses cherry, red meat and spices on the nose and holds a spicy, fresh smoothness on the palate.

VARIETIES

60% Grenache 30% Syrah 10% Mourvèdre

FARMING & WINEMAKING

Organically farmed (certification in progress) Double hand sorted Whole cluster pressed 7 Day Fermentation at 59°F Small batch fermentation Native Yeast Gluten Free & Vegan ABV 14.5%

VINEYARD

100% Corazon del Sol Estate Block 13 - Los Chacayes I.G., Tunuyán, Uco Valley

ELEVAGE

Second use and neutral French Barrel 12 Months Barrel Aged

SRP: \$45







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