



ÓPALO

REVOLUTION SINCE 2003

The ópalo is a particular mineral whose vibrations have the power necessary to awaken creativity, and is the only gem capable of reflecting the rays of light, with a hypnotizing effect. Ópalo is a magnetic wine in each glass, leaving an indelible mark in the memory of those who dare to discover it.

Ópalo is a wine that was born from the creative revolution of Mauricio Lorca in 2003, aiming to develop premium wines without wood. Based on terroirs of height, with high density of planting and low production per plant, the first line without aging of high quality of our winery was born.



GRAPE: (100% Syrah)



Los Inicios - Vista Flores - Uco Valley. High Density Vineyard 6,850 plants per Hectare.



Grapes selected cluster by cluster. Fermentation takes place in concrete tanks during 10 days at temperatures between 24 to 26 C°. Aged in concrete containers to reveal the expression of the terroir, giving it a great aromatic potential respecting the perfect varietal typicity.



Ruby color with violet hues, bright and limpid. On the nose it is expressive with fruity aromas, spices such as cloves, liquorice and dry leaves. In the mouth it presents a marked entry with aromas such as blueberries and black pepper and astringency that provides structure to it.



It is an ideal wine to accompany fatty fish such as trout or salmon or with blue cheese they achieve a brilliant pairing.



We suggest serving between 14° - 16 ° C.