

Vineyard

Variety: 100% Syrah

Origin Denomination: Colchagua Valley, Apalta Vineyard

Soil: Granitic soil with red clay and mineral deposits such as quartz and iron typical of the soils of Apalta. A depth of 1.5 to 2 metres and an altitude of around 250 to 300 metres above sea level.

Harvest: The grapes were harvested between 6 and 23 April. 2013 was a cool vintage in Chile. The low temperatures during the ripening period meant that the grapes ripened slowly. As a result, the wines have good aromatic intensity, revealing characteristic varietal aromas, as well as great freshness and crisp acidity. There was little rain during the ripening period and so the grapes were in perfect healthy conditions when they were harvested. This wine was made with a blend of grapes from plots 13, 14, 15, 16 and 17. All the plots are on south-west facing slopes of more than 30%.

Winemaking

Fermentation: The grapes first underwent a pre-fermentative low-temperature maceration for 5-7 days to bring out the maximum colour and aromas. Then the grapes were fermented in small 3-5-tonne stainless steel tanks and open 1-2-tonne vats. The fermentation took place at between 22°C and 26°C. Next came a post-fermentative maceration for at least 15 days. The malolactic fermentation took place in barrels with native yeast, to lend greater complexity to the wine.

Ageing: All of the wine was matured for 22 months in extra-fine French oak barrels, 50% of them new and 50% second use. The wine was then bottle-aged for at least 18 months. Each component of the wine was kept separate until the blend was made 2 weeks prior to bottling. Pangea is neither clarified nor filtered, so over time a sediment may appear.

Technical Data:

- Alc/Vol: 14% GL,
- pH: 3,55
- Residual Sugar: 2,00 g/L
- Acidity: 5,27 g/L (Tartaric Acid)

Ageing Potential: This wine can be enjoyed now or stored for at least 10 years in the right conditions (12°C to 18°C, without light).

Tasting Notes

Pangea is an intense dark colour. The nose features delicious, complex aromas which fully reflect a Syrah from the Apalta Valley, with notes of black fruit, like blueberries, harmoniously intermingled with spices like black pepper; mineral notes, like graphite, which are very typical of this terroir, which has granitic soils with high levels of quartz. A wine of ripe, firm tannins, great structure and acidity, this wine is at its best if decanted before serving. This wine has an exceptional combination of concentration, flavours and aromas.

