

Syrah 2016

Variety: Syrah 100%

D.O: Colchagua Valley - Apalta.

Vineyard of Origin: La Robleria Vineyard.

Block: 24.

Soil: The first 50cm-layer is sandy clay, followed by a 1.5 metre layer of granite with stones. The slope has an inclination of 30%.

Harvest:

The grapes were hand-harvested into 12-kilo bins between 18 March and 20 April, when they were at the right level of ripeness and had the optimum colour, aromas and tannin ripeness. The clusters were manually selected on the selection belt, then carried by gravity to the tanks.

Vintage:

The 2016 vintage was fresh, with moderate temperatures. The grapes ripened slowly, enabling balanced development. The cool climate allowed the production of wines of great freshness, vibrant acidity and moderate alcohol.

Fermentation:

A pre-fermentative maceration was carried out at low temperatures to extract more color and aroma, then the must was fermented in stainless steel tanks at controlled temperature between 22 and 26°C.

Ageing:

100% of this wine was allowed to stand for 18 months in French oak barrels with extra-fine grain, where 33% of them were first-use, then the wine remained in the bottle for 8 months.

Technical Data:

Alc/Vol: 14% GL

Ph: 3.36

Acidity: 5.98 g/L (Tartaric Acid)

Residual sugar: 2.92 g/L

Ageing Potential:

This wine is ready to drink now but can be stored for up to 10 years in optimum conservation conditions with potential for improvement in complexity. It is recommended to decant 30 minutes before consuming.

Winemaker Comments

Syrah Grey has a deep dark ruby color with violet hues. Intense aromas on the nose, soft notes of berries such as blueberries and blackberries, along with aromas of black pepper and also mineral notes, like graphite. Expressive mouth, good body, a structured wine that is given by a great presence of round, firm and mature tannins, that fill the mouth and leave it velvety with a pleasant fruity finish and a long persistence.

It is recommended to drink at between 16-18 ° C. Accompany game meats such as deer, ostrich, wild boar, as well as pork and lamb.

