

Syrah 2018

Variety: 100% Syrah.

Origin: 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 harvest was carried out by hand in 12-kilogram boxes from March 10 to May 5, at the time when the grapes were at their optimum level of ripeness, colour, aroma and tannin. The bunches were then manually selected on the selection belt to fall by gravity into the tanks.

Vintage: The 2018 vintage was characterized by the excellent health of the grapes and the stability during the season in general, a fresh and humid spring with consistent temperatures and absence of frost. Together with a warm summer, that allowed the slow maturation of the grapes, having fresh fruits with a very good pH and acidity. Also the health in this Valley was excellent and the moderate summer temperatures gave us grapes with good expression, fresh and spicy.

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-ne 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: 3.46

Acidity: 5.61 g/L (Tartaric Acid)

Residual Sugar: 3.0 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.

Serving Suggestion

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.

