

SYRAH 2016

Vineyard

Variety

100% Syrah

D.O

Maipo Valley,

Vineyard of Origin

Trinidad Vineyard

Soil

Highly permeable granitic, stony soil, with a depth of between 0.6 to 2 metres.

Harvest

The grapes were harvested between 19 and 20 April.

Vintage

The 2016 harvest was cool with moderate temperatures. The grapes ripened slowly, which allowed for balanced development. The cool season produced very fresh wines with vibrant acidity and moderate levels of alcohol.

Winemaking

Fermentation

The grapes were carefully selected by hand and then put into stainless steel tanks, where they underwent cold maceration at temperatures of between 6°C and 8°C. Fermentation was developed at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This produced a wine that had smooth-textured tannins.

Ageing

100% of this wine was aged for 12 months in fine-grained, medium-toast French oak (80%) and American oak (20%) to retain the balance between black and red fruit that is so typical of Syrah.

Technical Data

Alc/Vol: 13.5%

pH: 3.58

Acidity: 5.76 g/l (Tartaric Acid)

Residual Sugar: 3.00 g/L

Ageing Potential

This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

This wine is a deep violet red colour. Upfront aromas of fresh berries, blueberries and blackberries intermingle with a very subtle floral note, together with spices such as black pepper, tobacco and chocolate. This is a highly concentrated and refreshing wine with an enveloping structure thanks to its firm tannins, which have become more rounded as a result of the bottle-ageing, providing a smooth, complex structure and a delicious and persistent finish.

Serving Suggestion

Best served at between 16°C and 18°C. This wine is excellent with wild game such as venison and boar, as well as pork and lamb and all types of charcuterie.

