



## SYRAH 2017

### VINEYARD

**Variety:**

Syrah 100%.

**D.O:**

Maipo Valley.

**Soil:**

Highly permeable granitic and stony soil. Depth of between 0.6 and 2 metres.

**Harvest:**

The grapes were manually harvested between 10 and 20 April, when their organoleptic qualities, aromas and tannins were at their best.

**Vintage:**

Temperatures were average to high at the start of the ripening period in 2017, and the grapes ripened quickly as a consequence.

### WINEMAKING

**Fermentation:**

The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

**Ageing:**

70% of this wine was aged for 10 months in French oak and then bottle-aged for 3 months.

**Technical Data:**

Alc/Vol: 13% GL

pH: 3.6

Acidity: 5 g/L (Tartaric Acid).

Residual Sugar: 3 g/L

**Ageing Potential:**

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

### TASTING NOTES

This wine is deep ruby in colour. This elegant wine unveils notes of fresh berries, blueberries and blackberries, along with spices such as black pepper, cloves, tobacco and dark chocolate. This wine has good concentration and balanced acidity with ripe tannins with a gentle and complex structure. Long and persistent finish.

### SERVING SUGGESTION

Best served at between 16°C and 18°C. This wine pairs well with mature cheese, red meat, pasta, lamb and spicy dishes.