

SYRAH 2018

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 harvest was carried out from 6th to 18th April, when the grapes presented optimum organoleptic qualities of aromas and ripeness of tannins.

Vintage:
The 2018 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.

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: 3.7
Acidity: 4.92 g/L (Tartaric Acid).
Residual Sugar: 3.5 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.

