



Gran Reserva Syrah

VINTAGE	2012
VARIETY	Syrah
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Clay loam
PLANTED	1998
PLANTING MATERIAL	Mass selection and ungrafted rootstock
TRAINING SYSTEM	Bilateral cordon trained
MESOCCLIMATE	A part of this Syrah is grown in El Huaico, the warmest area in the farm, although its location in the lot receives an influence of coastal winds. The other part is originating from the south face of the terraces, with granitoid soil (higher area) and clayey soil (lower area), also under the influence of coastal winds.
HARVEST	First week of April for the terraces; last two weeks of April for El Huaico. By hand, early morning, to benefit from lower temperatures, in 12-14 kg containers
YIELD	8.000 kg/ha. 2,5 kg/vine
WINEMAKING	Manual selection before and after destemming, on a vibrating table. 7-day cold maceration. Alcoholic fermentation in 130 hL stainless steel tanks, in controlled temperature between 25 and 28°C, for 10 days. Incubated for 18 days in total. Malolactic fermentation within the tank.
AGING	12 months in French oak
BLEND	100% Syrah
pH	3,6
ALCOHOL	14,5
BOTTLE FEATURES	Low conical Bordeaux. Ecological, lightweight
BOTTLE CLOSURE	Natural cork
PRODUCTION	6.250 bottles (750 cc)
SHELF LIFE	8-10 years
SERVING TEMPERATURE	16-17°C
FOOD PAIRINGS	For its complexity and structure, this wine is the ideal pair for Patagonian style roasted ribs, or for a mushroom risotto or a smoked pork with soft sauerkraut and boiled potatoes.
TASTING NOTES	<p>Appearance Intense ruby</p> <p>Nose This wine has a very complex nose, presenting meat notes mingled with red berries and aromatic floral notes. Its aging in French oak barrel provides aromas of dark chocolate and coffee.</p> <p>Palate With a stunning attack, this wine presents tannins with good structure, existing but not notorious, that fill the mouth. It is a tasty wine, powerful and balanced, with a persistent finish.</p>