



SINGLE VINEYARD

Syrah 2016

Vineyards

This Syrah comes from our San Rafael vineyard in the Maule Valley. The vines were planted over 20 years ago in soils of volcanic origin of varying depth which form slopes with differing levels of solar exposure. The Mediterranean climate has four well-defined seasons and during the ripening period the days are warm and the afternoons and evenings are cool.

Vinification

The hand-harvested grapes are taken to the winery and put into stainless steel tanks, where they undergo a low-temperature pre-fermentative maceration for a period of 4-7 days. The alcoholic fermentation begins with the addition of selected yeasts. The temperatures range between 77°F and 82.4°F. The malolactic fermentation takes place in stainless steel tanks and then the wine is aged in new and used French oak barrels, where the wine ages for around 10-12 months.

Tasting Notes

Color: Intense violet red.

Aroma: Sweet notes of blackberries, raspberries, strawberries, along with spices, vanilla and coffee.

Flavour: Tobacco, caramel and leather. Delicate with smooth tannins. This is a long wine with smooth tannins.

MAULE VALLEY

Analysis:

Alcohol: 14% vol.

Residual Sugar: <4 g/L.

Composition: 97% Syrah / 3% Viognier



Serving Suggestions



60.8°F



ALL TYPES OF BARBECUED MEAT



MATURE CHEESE