

Gran Reserva

Syrah 2009



Vineyards

The fruit comes from the La Concordia vineyard located in Cauquenes, in the Maule Valley. Its soils are granitic in type, of clayey terracotta, and the climate is dry and warm. This provides an ideal place for growing long, persistent, structured reds.

Vinification

Harvesting is done manually, as is the selection of clusters and individual grapes. Prior to fermentation, the must is macerated under cold conditions. Fermentation then takes place, followed by post-fermentative pellicular maceration. The wine is then stored and aged in American oak casks for 14 months.

Tasting Notes

Colour: deep, intense red with shades of violet, shining and luminous.

Aroma: fresh herbs, black pepper, red and black fruits, plums, blackberries and some meaty aromas, toasted with notes of vanilla and fudge.

Flavour: this is a good-bodied wine, structured, with pleasant, complex flavours, potency, sweet tannins, a refreshing, balanced acidity and long persistence.

Serving Suggestions

T°: Serve at 16° C.

Match food: small game, lamb, wild boar and red meats in general.

Maule Valley



Match food



Red meats

Analysis

Alcohol:	14.5%
pH:	3.26
Total Acidity:	4.15 g/l.
Residual Sugar:	2.49 g/l.