



Pionero

Syrah 2010

Vineyards

The Syrah fruit comes from the Maipo Valley. There is a predominance of alluvial, gravel-type soils in most of the best vineyards, with some soils with a sandy profile in other zones. A wide range of strategies and techniques are used in managing the canopy, including positioning the shoots vertically, all with the aim of maximising the amount of sunlight in the fruit-ripening zone. Irrigation is applied sparingly to maintain the balanced growth of the vine and achieve a constant rate of ripening.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. The stalks are removed and the grapes then crushed, leaving a high percentage of them whole. Then the must undergoes a pre-fermentative maceration in the cold for 4 to 7 days, to achieve better extraction of aromas. Fermentation takes about 15 days, and is carried out by inoculating selected yeasts into the skins and juice and pumping them over to extract the colour and flavours found in the grape skins. The fermentation temperature is regulated at between 26 and 28°C in order to preserve the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. The wine is stored in stainless steel tanks, and in casks, for a few months prior to bottling.

Tasting Notes

Colour: some depth, intense Burgundy-red in colour.

Aroma: reminiscent of freshly-felled timber with a touch of ash and black fruits such as blackberry.

Flavour: intense, with good body and structure, reminding one of fresh fruit, and smoky notes like grilled meat. Very tasty, with balanced acidity.

Serving

Temp: Serve between 16 and 18° C.

Suggestions

Match food: preference with grilled or barbecued meat, mature, locally-produced cheeses, small game and raw meat.

Maipo Valley



Match food



Grilled meat

Analysis

Alcohol:	14.5%
pH:	3.30
Total Acidity:	4.46
Residual Sugar:	2.04g/lt.