

Gran Reserva 2019 Syrah

“Blackberries and blueberries with notes of black pepper in the nose. Black olives and meaty notes combine with tertiary scent of goudron and toffee. Full bodied, with structure and freshness. The vibrant and vertical acidity is the main feature of a great cool climate Syrah. Smooth tannins with a clean and long finish. Will reward careful cellaring”



TERROIR / SOIL

Red, iron-rich, granitic soils. The vineyard is 18 km from the Pacific Ocean at 250 m altitude.

VINEYARD AND CLIMATE CONDITIONS

Vineyard located within the coolest, westernmost reaches of the Casablanca Valley. Grown on hillside blocks facing north. Vineyards planted between 2000 and 2010, equipped with drip irrigation. Crop levels are an average of 7 tons per hectare (3.2 tons per acre). Frequent foggy mornings, warm days and cool nights. Average temperatures in summer are 18.9°C and in winter 10.7°C. Yearly rainfall is 380 mm on average, falling mostly between May and September.

WINEMAKING

All fruit is destemmed and cold soaked for 3 days. Fermentation with selected yeasts in open-topped tanks. During fermentation the vats were hand-plunged twice daily. The young wine was drained to French oak barrels (15% new) for 14 months. Racking occurs twice: once in the spring, upon the completion of malolactic fermentation, and the second time for the final barrel selection. The wine was kept in tank on the fine lees until ready for filtration and bottling. 2.500 cases produced.

SERVE WITH

Ideally served at 16-18°C with beef stew, cassoulet, grilled lamb, spicy sausages. Black olives (tapenade) or French onion soup if you're a vegetarian. Cheeses like aged cheddar or manchego.

14.5 %	6.2 g/L	0.5 g/L	2 g/L
TOTAL ALCOHOL	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR