



V I Ñ A
L E Y D A

SYRAH, TALHUEN VINEYARD, 2005 COLCHAGUA VALLEY



ORIGIN

This Syrah comes from our selected Talhuen Vineyard located in a west exposed hill in the Colchagua Valley.

The vines are planted on slopes with great exposure to sunlight and optimum temperatures for ripening. Yields are managed low, less than 7 tons per hectare in order to achieve thick skins and concentrated berries.

WINEMAKING

The grapes were hand harvested during the first week of April at 24° brix, in order to achieve mature tannins. After a gentle crushing, the grapes and juice were chilled to 10° C and remained for 5 days under anaerobic conditions before selected yeast inoculation. Fermentation occurred at 28-29 °C for 7 days with a “pumping over” regime of 3-4 times per day. The wine was left on its lees and skins for an additional 3 days in order to obtain more structure. After malolactic fermentation wine was a racked into French oak barrels and aged for 12 months.

TASTING NOTES

Raspberries and cherries, green herbs and a smoked meaty note join together in this complex and opulent Syrah. On the palate it is rich, soft, with a good structure, velvety tannins and fresh fruity flavours.

TECHNICAL NOTES

Acidity: 5.67 g/L
PH: 3.53
Residual Sugar: 2.09 g/L
Alcohol: 14.3 % by volume