

RAYUN

GRAN RESERVA

SYRAH GRAN RESERVA LIMARÍ 2012

Limarí Syrah is a very elegant wine. It has aromas of ripe fruit, spices, lavender, slightly smoky and floral notes. The palate is velvety tannins, good volume and structure in addition to a well balanced acidity. It is a very persistent on the palate.

WINEGROWING

Harvest Year: 2012
Appellation: Limarí Valley.
Year in which vineyards were planted: 2005
Yield: 7 tons/ha
Month of harvest: End April.

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 6 days at 10 ° C before fermentation and post-fermentation maceration for 20 to 25 days to extract volume and density.

Fermentation: For 10 days, starting from low temperatures up to 24°C to preserve the fruity flavors and avoid over extraction of tannins.

Malolactic fermentation: yes

Ageing: An average of 12 months in barrels of American and French oak. At least 6 months in the bottle.

ANALYTICAL INFORMATION

Composition: 100% Syrah
Alcohol (% vol.): 13,5
pH: 3.4
Total acidity (exp. in gr/Lt of Tartaric Acid): 5,3
Residual Sugar (gr/Lt): 3,17

