



SYRAH CENTRAL 2014

A deep red color. It is a fruity wine with aromas presence of cherries and strawberries. Expressing aromatic profile, light toasty aromas that complement perfectly with its structure and persistence on the palate are perceived.

WINEGROWING

Varietal composition: 100% Syrah.
Harvest Year: 2014
Appellation: Central Valley
Year in which vineyards were planted: 2005
Yield: 11 tons/ha
Month of harvest: April.

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 72 hours at 10°C, pre-fermentation, and post fermentation maceration for 10 days to extract volume and density.

Fermentation: 10 days, starting at low temperatures up to 24°C, in order to preserve the fruit character and avoid the tannin over extraction.

Malolactic fermentation: yes

Ageing: At least, remains 8 months in stainless steel tanks before bottling first. Contact with French and American oak for 2 months.

ANALYTICAL INFORMATION

Composition: 100% Syrah.
Alcohol (% vol.): 14
Ph: 3,69
Total acidity (exp. in gr/Lt of Tartaric Acid): 4,7
Residual Sugar (gr/Lt): 4,3