



Valle de Elquí



## Syrah Reserva 2015

<b>Grapes:</b>	100% Syrah
<b>Region:</b>	Elqui Valley
<b>Vineyards:</b>	Titon / Pedriscal
<b>Exposure:</b>	North to South / East & west
<b>Altitude:</b>	1,120 feet / 1,950 feet above sea level
<b>Soil:</b>	Decomposed granite & some clay. / Alluvial soil, sandy.
<b>Vine Age:</b>	15-20 years
<b>Vine Density per acre:</b>	2,000 vines per acre
<b>Time of Harvest:</b>	April
<b>Vinification Process:</b>	Grapes are de-stemmed, crushed and cold macerated for 72 hour at 10°C. Fermentation takes place on the skins in stainless steel tanks with pistons at 20-22°C, breaking the cap 3-4 times a day for the first week with pistons only.
<b>Aging Process:</b>	After the malolactic fermentation, 30% of the wine is matured in French and American oak barrels for 5 months.
<b>Alc %:</b>	14.00%
<b>Dry Extract:</b>	28,70 g/l
<b>Acid (total):</b>	4,91 g/l
<b>Acid (volatile):</b>	0,68 g/l
<b>Residual Sugar:</b>	3,40 g/l
<b>pH:</b>	3.72
<b>Tasting Notes:</b>	Bright and deep in color. On the nose, red fruit, black pepper, meaty and spicy aromas. On the palate it is full bodied, dark fruit flavors and a spicy, peppery, gently smoked leather notes in the aftertaste
<b>Winemaker:</b>	Giorgio Flessati
<b>Closure:</b>	Screwcap or Cork
<b>Food/Menu Pairing:</b>	Pairs well with bold foods like blue cheese burger and barbecued red meat.