



SINGLE VINEYARD EL OLIVAR - SYRAH 2010

VITICULTURE

Vineyard: El Olivar, located close to Peralillo in the Colchagua Valley.

The vineyard is 10 years old.

Soil: The vineyard is planted on a hillside with a 10–20° slope. The very porous soils are of geologic origin over fractured rock and are highly colonized by roots, which lie below a small horizon dominated by clay.

Climate: Precipitation was 480 mm, concentrated during the winter months. The summer was dry with a complete absence of rainfall until May 5. The 2010 vintage was colder than normal in Chile, especially in the Colchagua Valley. Overall the wines are fresher, with greater natural acidity and less alcohol.

Vineyard Management: The vines are planted to a density of 3,320 plants/hectare, trellised to low vertical shoot position, and are spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 100% Syrah

Harvest: The grapes were hand picked on April 12 and 13.

Vinification techniques: The first selection of bunches took place in the vineyard, and only those in optimal condition were picked. The grapes were inspected again prior to being destemmed and crushed into a tank, where the must underwent a 6-day pre-fermentation cold soak at 8°–10°C for greater extraction of color and aromatic compounds. Alcoholic fermentation took place with selected yeast in stainless steel tanks at 26°–28°C with 2 pumpovers daily and followed by a 2-week post-fermentation maceration. Malolactic fermentation occurred naturally as the wine aged in oak barrels. It was later bottled with minimal filtering.

Oak treatment: the wine was aged for 15 months in oak barrels, 100% French, 52% new.

LABORATORY ANALYSIS

Alcohol: 15.3% vol.

pH: 3.21

Total Acidity: 5.81 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.58 g/L

TASTING NOTES

Deep and intense violet color. The nose offers aromas of red and black fruits intermingled with floral notes. The palate shows tremendous structure with notes of cherries and plums with silky tannins, fresh, rich acidity, and a long and elegant finish.

AGING POTENTIAL

Drink now or cellar up to 10 years.

FAMILY OWNED SINCE 1935