

SINGLE VINEYARD SYRAH 2013 - EL OLIVAR ESTATE



VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation has an average age of 14 years.

Soil: The vineyard is located on a hillside with a slope of 10–20° over soils of geological origin on a small horizon dominated by clay. It has very good porosity and fragmented rock that is highly colonized by roots.

Climate: The 2012–2013 season began with a cold and relatively rainy spring that delayed the onset of budbreak and the subsequent phenological stages of the grapes. It was a rather wet season, which resulted in slower and later ripening. Thanks to the good temperatures in March and April, the skins and seeds of the red grapes ripened well with lower sugar levels and higher acidity. Harvest took place 7–10 days later than normal. The wines are very fresh and fruity with good color, natural acidity, and approximately 1% less alcohol than normal.

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 April 2–11, 2013 and by polygons, which are small sectors of the different blocks that have the same soil type and therefore ripen evenly.

Vinification techniques: The first selection of the grapes took place in the vineyard, and only the bunches in optimal condition were picked. The grapes were then destemmed and crushed into a tank, where they underwent a 6-day pre-fermentation cold soak at 8°–10°C for greater extraction of color and aromas. Alcoholic fermentation took place in stainless steel tanks at 26°–28°C with native and selected yeasts and 4 very short pumpovers per day, ending with a 1-week post-fermentation maceration. Malolactic fermentation took place naturally in barrels. The wine was aged in oak barrels and bottled with minimum filtration.

Oak: The wine was aged in French oak barrels for 17 months, 23% of which were new.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.4

Total Acidity: 5.7 g/L

Residual Sugar: 2.4 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Deep and intense violet in color. The nose is complex, elegant, and fresh with a predominance of red fruits and sweet spices along with fine notes of olives and pencil lead that reflect its place of origin. The fresh and vertical palate is loaded with character with very good central structure, rich texture. Fluid and fruity with an outstanding long and mineral finish.

AGING POTENTIAL

Drink now or cellar up to 8 years.

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