



SINGLE VINEYARD SYRAH 2014 - 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 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and have good concentration, and deep color.

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 March 14–18, 2014 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: 64% of the wine was aged for 16 months in French oak barrels (21% new), 22% in cement eggs (epoxy free), and 14% in a French oak foudre.

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

Intense violet in color. The nose is full of blue fruits (such as blueberries), black, and red fruits with a touch of pencil lead indicative of its place of origin. The palate reflects a wine with character, very good structure, fruity concentration, and very persistent with a very rich texture.

AGING POTENTIAL

Drink now or cellar up to 8 years.

FAMILY OWNED SINCE 1935