



SINGLE VINEYARD SYRAH 2017 - EL OLIVAR

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation has an average age of 16 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 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal, even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

Vineyard Management: The vines are planted to a density of 3,320 plants/hectare, trellised to low vertical shoot position, and 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 handpicked during the first week of March 2017.

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: 75% of the wine was aged for 16 months in French oak barrels, and 25% in epoxy-free cement eggs.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.69

Total Acidity: 5.17 g/L

Residual Sugar: 2.58 g/L

Volatile Acidity: 0.64 g/L

TASTING NOTES

Violet-purple in color. The nose offers aromas of red and black fruits such as blackberries, cherries, plums, and strawberries, along with good structure, fruity concentration, delicious acidity, and tannic tension, resulting in a pleasing, persistent finish.

AGING POTENTIAL

Drink now or cellar through 2025.

FAMILY OWNED SINCE 1935