

## Single Vineyard 2008 – El Olivar Alto Syrah

### VITICULTURE

**Vineyard:** This wine includes Syrah from Blocks N°1, N°2, N°3, and N°4, and Petit Verdot from Block N°20 of our El Olivar vineyard, located near Peralillo in the Colchagua Valley. These blocks are approximately 8 years old and planted at a density of 2,899 vines per hectare.

**Soils:** rather shallow granitic hillsides with moderate fertility.

**Climate:** Annual precipitation is 600 mm (23.6 in) in the winter months. Summers are dry with warm days and cold nights. The temperatures are influenced by the cool breezes from the Pacific Ocean and the winds that blow down from the Andes Mountains.

**Vineyard Management:** The vertically positioned (low VSP) vines and are either cane or double guyot pruned. Shoots are trimmed in spring and early summer, and leaves are pulled manually in early March to increase the amount of sun that reaches the grapes.

### VINIFICATION

**Variety:** 97% Syrah and 3% Petit Verdot

**Harvest:** The Syrah was picked April 14–18 and the Petit Verdot on May 7. All of the grapes were hand picked.

**Vinification Techniques:** The bunches were selected during harvest and underwent a second selection upon reaching the winery to eliminate any grapes that were imperfectly ripened. A third selection took place after the destemming to eliminate any extraneous matter before the grapes were crushed into the tanks, where 20% of the must was bled off to increase the skin to juice ratio. Alcoholic fermentation took place with selected yeasts in stainless steel tanks at 28°–30°C (82°–86°F). The wine was pumped over once a day during fermentation, and the process concluded with a 24-day post-fermentation maceration. The wine was racked to oak barrels, where its malolactic fermentation took place naturally. The wine was aged in oak barrels for 19 months, and then bottled after a minimal filtration.

**Oak:** The wine was aged for 19 months in new French (84%) and American (16%) oak barrels.

### BOTTLING

14,600 750-ml bottles were filled on February 17, 2010.

### LABORATORY ANALYSIS

Alcohol:	14.9%	vol	
pH		3.30	
Total Acidity:		5.7	g/L
Residual Sugar:	2.9	g/L	
Volatile Acidity:	0.64	g/L	

### TASTING NOTES

Deep, dark purplish-burgundy in color, with a nose that offers aromas of ripe cherries, violets, and spice accompanied by smoky notes. Blackberries, chocolate, and mocha appear on the palate, where its sweet, voluptuous tannins combine perfectly with fresh acidity to lend an elegant, complex, and persistent finish.



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