

## SINGLE VINEYARD SYRAH 2011 - EL OLIVAR ESTATE



### VITICULTURE

**Vineyard:** El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation averages 11 years in age.

**Soil:** The vineyard is located on a hillside with a 10–20% slope and soils of geological origin with very good porosity over fractured rock and is highly colonized by roots beneath a small horizon dominated by clay.

**Weather:** Precipitation for the 2010–2011 season was 446 mm and concentrated during the winter months. The summer was dry with hot days and cold nights. The maximum temperatures were not very high in December and January, and therefore the wine presents good natural acidity, freshness, and good aromatic intensity.

**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 14–12.

**Vinification Techniques:** The first selection of the grapes was made in the vineyard to ensure only bunches in optimal condition were picked. The grapes were manually sorted prior to being destemmed and crushed into a stainless steel tank. They then underwent a 6-day cold maceration at 8°–10°C prior to fermentation for greater extraction of color and aromatic compounds. Alcoholic fermentation took place with native yeasts at 26°–28°C with 2 pumpovers per day. Upon completion of the fermentation process, the new wine remained on its skins for an additional 2 weeks and then underwent malolactic fermentation naturally in oak barrels. The wine was aged in oak barrels and bottled with minimal filtration.

**Oak:** The wine was aged in French oak barrels (41% new, 59% used) for 16 months.

### LABORATORY ANALYSIS

Alcohol: 15 %vol.

pH: 3.54

Total ACIDITY: 5.51 g/L

Residual SUGAR: 2.9 g/L

Volatile Acidity: 0.52 g/L

### TASTING NOTES

Deep, intense violet in color. The elegant nose presents aromas of red fruit, spice, and notes of graphite that express the wine's place of origin. The palate is fresh and intense with great structure and silky tannins. Mineral notes on the backdrop lead to a long and lingering finish.

### AGING POTENTIAL

Drink now or cellar for up to 6 years.

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