



SINGLE VINEYARD SYRAH 2012 - EL OLIVAR ESTATE

VITICULTURE

Vineyard: El Olivar, located near Peralillo in the Colchagua Valley. The vineyard is 12 years old.
Soils: The vineyard is located on a hillside with a 10–20% slope. It is planted on soils of geological origin with very good porosity over fractured rock and is highly colonized by roots. It lies below a small horizon dominated by clay.
Weather: The 2012 vintage was influenced by the La Niña phenomenon, which produced a decrease in oceanic temperatures and subsequently resulted in low rainfall and high temperatures. The spring of 2011–2012 presented normal temperatures and no frosts. The temperatures later rose steadily and were very high in February, March, and even into late April and early May. The wines obtained are concentrated with silky tannins, good color, and high fruit 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 March 27–29.
Vinification Techniques: The first selection took place in the vineyard, and only the bunches in optimal condition were picked. The grapes were then manually selected prior to destemming and crushing into a tank, where they underwent a 6-day pre-fermentation cold soak at 8°–10°C for greater extraction of color and aromatic compounds. The alcoholic fermentation took place with selected yeasts in stainless steel tanks at 26°–28°C with four short pumpovers per day and ending with a 1-week post-fermentation maceration. The new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The finished wine was very lightly filtered before bottling.
Oak: The wine was aged for 16 months in French oak barrels, 25% new, and the remaining 75% with prior use.

LABORATORY ANALYSIS

Alcohol: 14.5% / vol.
pH: 3.53
Total Acidity: 5.1 g/L
Residual Sugar: 3.1 g/L
Volatile Acidity: 0.59 g/L

TASTING NOTES

Deep and intense purplish-red in color. The elegant nose offers intense aromas of red fruits, violets, and sweet spices accompanied by subtle notes of black olives and graphite that reflect the place of origin. Intense and fruity on the palate with tremendous structure, the wine is vertical and fresh with silky tannins that fuse with mineral notes and lead on to a long and deep finish.

AGING POTENTIAL

Drink now or cellar for up to 10 years.

FAMILY OWNED SINCE 1935