



## **SINGLE VINEYARD SYRAH 2016 - 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 2015–2016 season began with a dry winter followed by a cold spring with lower-than-normal temperatures and late rains that primarily fell between September and November due to the El Niño phenomenon. As a result, the phenological stages were delayed throughout the entire season. The late rainfall plus the high humidity affected fruit set and ultimately reduced yields. Although the summer was hot and included a couple of heat waves, the onset of fall was very cold and damp, which delayed ripening and harvest. The red wines obtained this year are elegant and have good fruit expression as well as very fresh, well-balanced palates.

**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 third week of March.

**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:** 98% of the wine was aged for 17 months in French oak barrels, and 2% in epoxy-free cement eggs.

### **LABORATORY ANALYSIS**

Alcohol: 14% vol.

pH: 3.5

Total Acidity: 3.48 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.59 g/L

### **TASTING NOTES**

Deep, intense violet-red in color. The nose is elegant offers aromas of red fruits, violets, and sweet spices with notes of pencil lead that contributes the mineral character of the place of origin. The intense and fruity palate has tremendous texture and very good balance, leading to a long, pleasing finish.

### **AGING POTENTIAL**

Drink now or cellar through 2024.

FAMILY OWNED SINCE 1935