



## SINGLE VINEYARD SYRAH 2018 - 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 2017–2018 season began with a rainy winter and low temperatures, allowing for good water accumulation in the soil, leading to good bud break and flowering. Between December and February the temperatures were moderate, which meant a long period for fruit set, veraison, and ripening. Summer maintained these moderate temperatures, allowing for a slow ripening for the grapes. This is the perfect situation for grape quality. During the beginning and middle of autumn there were no periods of rain, allowing us to harvest the grapes at the precise moment to get the desired ripeness. In general harvest was delayed by 2–3 weeks due to the cooler temperatures during the ripening period.

**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.

### VINIFICATION

**Variety:** Syrah 100%.

**Harvest:** The grapes were hand-harvested during the first week of March.

**Vinification techniques:** The first selection of the grapes took place in the vineyard, and only the grapes in optimal condition were picked. The grapes were then hand-selected again before being 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 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:** 82% of the wine aged for 14 months in French oak barrels (15% new) and 18% in epoxy-free cement eggs.

### LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.54

Total Acidity: 3.5 g/L

Residual Sugar: 1.6 g/L

Volatile Acidity: 0.66 g/L

### TASTING NOTES

Purple in color with glints of violet. The nose has pronounced aromas of black and red fruit like blackberry, plum, cherry, and strawberry. The complex palate has good structure and concentration and rich acidity that lead to a long, pleasing finish.

### CELLARING POTENTIAL

Drink now or cellar until 2025.