

SINGLE VINEYARD SYRAH 2019 - EL OLIVAR



VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation has an average age of 17 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 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36° or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened.

VINIFICATION

Variety: Syrah 100%.

Harvest: The grapes were hand-harvested during March 15th and 19th.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those with ideal ripeness were picked. The grapes were then transported to the cellar, where they underwent a second inspection on a selection table. They were then gently destemmed and any unripe or dehydrated berries were discarded. The perfect grapes were crushed and deposited into stainless steel tanks and cement eggs, where they underwent a 6 day pre-fermentation maceration between 8 -10°C. Alcoholic fermentation took place with native yeasts and 4 pump overs per day, ending with a post-fermentation maceration for approximately 7 days.

Oak: 58% of the wine aged for 16 months in French oak barrels (8% new) and 42% in epoxy-free cement eggs.

LABORATORY ANALYSIS

Alcohol: 13,5 %

pH: 3.62

Total Acidity: 3.4 g/L

Residual Sugar: 2,1 g/L

Volatile Acidity: 0.54 g/L

TASTING NOTES

Purple in color with glints of violet. The nose is elegant with pronounced aromas of mature black fruit particularly blueberry and cassis. On palate is robust and balanced with elegant and good textured tannins that lead to a long and persistent finish with subtle notes of toast in the after taste.

CELLARING POTENTIAL

Drink now or cellar until 2026.

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