



SINGLE VINEYARD SYRAH 2020 - EL OLIVAR

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, in the Colchagua Valley. The vines are 19 years old.

Soil: The vineyard is located on the side of a hill with 10–20% slope. The soil has geological origins, with very good porosity, on top of fractured rock that is highly penetrated by roots, which is under a thin layer dominated by clay.

Climate: The 2019–2020 season began with the same drought we've been seeing for the last 10 years, with precipitation levels well below average during the winter months. This trend continued through spring, with very little rain during September and October, which forced us to move our first irrigations forward by 1 to 2 months. The low levels of moisture in the soil, added to the increased average temperatures during spring, meant that the phenological stages of the vines were also pushed forward. Summer had a greater number of warm days when compared to the previous year, with average high temperatures reaching 32°C, creating a rather uniform veraison in the grapes, with phenological ripening pushed forward. During the season, there were no adverse climatic events like heat waves and/or precipitations, meaning the vineyards were very healthy, allowing us to wait for the optimal ripening of the berries, obtaining smooth, elegant tannins with good ripening.

Vineyard management: The vineyards are planted to a density of 3,320 plants/hectare. They are trained to low vertical shoot positioning and spur pruned. Shoots are trimmed in spring and early summer.

VINIFICATION

Variety: Syrah 100%

Harvest: The grapes were harvested by hand between April 5–9, 2020

Winemaking: The bunches were first selected in the vineyard, only harvesting the grapes that had reached optimal maturity. Next, the bunches were transported to the cellar in 10kg containers where they were placed on the selection table for another round of selection. The bunches were then gently destemmed, where they then underwent a selection of berries, removing any that were green or very dry. Finally, only the grapes that pass this final selection were crushed and went to stainless steel tanks, undergoing a pre-fermentation maceration at 8–10°C for 6 days. Alcoholic fermentation took place with selected yeasts at temperatures between 26–28°C, with 4 short pump-overs daily, aiming to minimize extraction, with the process finishing with a 7-day maceration.

Aging: The wine aged for 15 months in 2 types of recipients: 52% of the blend remained in French oak barrels (12% new), while the remaining 48% aged in concrete eggs, which add freshness and minerality to the wine.

LABORATORY ANALYSIS

Alcohol: 14.0 %

pH: 3.59

Total acidity: 3.9 g/L

Residual Sugar: 3.06 g/L

Volatile Acidity: 0.65 g/L

TASTING NOTES

Purple in color with glints of violet, the wine's nose is elegant, with aromas of ripe black fruit with hints of cassis and blueberry, together with a subtle toasted note. On the palate the wine is balanced with great concentration, and fine, sharp tannins with excellent texture leading to a long finish with subtle notes of toasted coffee grains on the aftertaste.

AGING POTENTIAL

Drink now or cellar until 2030.

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