



SINGLE VINEYARD SYRAH 2021 - EL OLIVAR

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, in the Colchagua Valley. The vines are 20 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 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins

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 March 18th – 25th 2021

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: 84% of the blend remained in untoasted Fudres, while the remaining 16% aged in French oak barrels

LABORATORY ANALYSIS

Alcohol: 14.0 %

pH: 3.56

Total acidity: 3.53 g/L

Residual Sugar: 1,08 g/L

Volatile Acidity: 0.63 g/L

TASTING NOTES

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

AGING POTENTIAL

Drink now or cellar until 2030.

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