

SINGLE VINEYARD SYRAH 2022 - EL OLIVAR

VITICULTURE

Vineyard: El Olivar, located near the town of Peralillo, in the Colchagua Valley. The vines are 22 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 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

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 15th – 17th, 2022.

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 24–26°C, with 3 short pump-overs daily, aiming to minimize extraction, with the process finishing with a 5-day maceration.

Aging: The wine aged for 14 months in 3 types of recipients: 45% of the blend remained in concrete eggs, 16% in untoasted oak foudres, and 39% in 500-liter French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.0 %

pH: 3.46

Total acidity: 5.21 g/L

Residual Sugar: 2.26 g/L

Volatile Acidity: 0.42 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 2031.



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