

SINGLE VINEYARD SYRAH 2023 - 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 2022–2023 season began with a winter marked by moderate rainfall, which increased throughout the period, reaching approximately 380 mm of accumulated precipitation by early spring. These rains were important for replenishing the water reserves of our vineyards, allowing us to delay the first irrigation compared to the previous season. The accumulated rainfall, together with the initial irrigations, enabled us to begin the phenological cycle of our vineyards with adequate soil moisture levels, thus avoiding plant stress.

Temperatures at the beginning of winter were mild, and this trend continued into early spring, resulting in a later bud break compared to previous years. Summer began with lower-than-average temperatures compared to recent years; however, during the season, heatwaves were recorded, reaching up to 37°C, which accelerated the phenological development of the grapes.

Finally, March and April were characterized by high temperatures, conditions that led to an earlier ripening of later varieties, resulting in earlier harvests. All of the above is reflected in fresh wines with great natural acidity, very good concentration, and excellent 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 during the second and third weeks of March.

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 was aged in untoasted French oak foudres (27%), 500L French oak barrels (43%), and concrete eggs (30%) for 14 months.

LABORATORY ANALYSIS

Alcohol: 13,5 %

pH: 3.51

Total acidity: 5.2 g/L

Residual Sugar: 2.29 g/L

Volatile Acidity: 0.47 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.



FAMILY OWNED SINCE 1935

www.viumanent.cl



DOWNLOAD
TASTING VIDEO