



VARIETY:

100% Syrah

ORIGIN:

This wine has been made with the best grapes sourced from the vineyards Viña San Pedro owns in Los Quillayes, Cachapoal Valley. It is a Single Vineyard planted in a soft slope area of well-drained thin alluvial soils. The vines are conducted on a trellis system with controlled drip irrigation.

CLIMATE:

The 2010 vintage was influenced by the “El Niño Phenomenon” at first, which increases air temperature in 1° to 2° C. The 2009-2010 spring presented regular temperatures and less rainfall. Summer presented slightly lower temperatures which resulted in lower alcohols. There was no rainfall, which allowed for a delayed harvest with healthy grapes in optimal conditions. Bunches were small and lighter, which allowed for more concentrated grapes, fruity, aromatic and elegant wines, in addition to good healthiness.

HARVEST:

Grapes were hand-picked during the last week of April in 10 kg. harvester’s boxes.

VINIFICATION:

Cold maceration for 5 to 6 days. Alcoholic fermentation was carried out with selected yeasts and at controlled temperatures between 26 and 28°C. 6 very short pump-overs a day were carried out, with the purpose of keeping the skins wet all of the time, thus allowing for a softer extraction. 28 days of maceration. 100% of the wine was aged in French (95%) and American (5%) barrels for 12 months. 50% of the barrels were new and the rest of second use.

ANALYSIS:

A°: 14.8 %
TA: 5.48 g/L (C4H6O6)
pH: 3.47
RS: 2.5 g/L
VA: 0.45 g/L

TASTING NOTES:

Color: Intense and deep violet red with purple hues.

Aroma: Elegant, both fruity and spicy, where blackberries, cherries and plum jam stand out, intermingled with sweet and ripe aromas, and with subtle notes of blond tobacco and chocolate .

Palate: It is a complex wine of great structure and a rich and oily body, with lots of fruit, a good balance and good acidity, which lead to a slightly smoked finish, which is both lengthy and persistent. It also displays ripe and smooth tannins that grant the wine with roundness.

To be served immediately or held for 5 to 8 years.

Service Suggestion: Ideal to accompany roast lamb, game birds, red meats, stews and ripe cheeses.

To be preferably served between 17 and 18°C.