

**VARIETALS:**

90% Shiraz, 10% Petit Syrah.

ORIGIN:

This wine is made using the best grapes from Viña San Pedro's vineyards located in the Penuhue region of the Maule Valley. The vineyards are planted on rolling hills with gentle slopes, in moderately stony and moderately deep, sandy, clay-loam soil. The vineyards are vertically trained and drip-irrigated.

CLIMATE:

The 2010 harvest began with a cool spring which delayed bud break. Later, during the summer, the temperatures rose considerably before dropping again in February, allowing the grapes to ripen slowly. This produced fresh, well-balanced wines with highly intense aromas and great colour.

HARVEST:

The grapes were harvested by hand, between the third and fourth week of April.

VINIFICATION:

Cold maceration for 5 days. Alcoholic fermentation was done using selected yeasts at controlled temperatures between 25 and 27°C. The fermentation process had very little extraction so as to produce silky, elegant wines (less than 50% of the wine was pumped over each day). Total maceration time of 25 days. The wine was aged in French oak barrels (20% new, 40% single-use and 40% two-use) over a period of 10 months.

ANALYSIS:

A°:	14 %
TA:	5.54 g/L (C4H6O6)
pH:	3.49
VA:	0.54 g/L
RS:	3.0 g/L

TASTING NOTES:

Visual: Deep violet in colour.

Aroma: A complex, elegant nose of plum, cassis and violets, with subtle notes of vanilla, bacon and chocolate..

Palate: Friendly on the palate, full-bodied with soft, ripe tannins. This wine is fresh with great acidity and a long finish.

Can be consumed immediately or aged for between 3 to 5 years.

Serving Suggestion: Ideal for accompanying red meat, game and mature cheese. Serve preferably at 17°C.