

**VARIETY:**

95% Shiraz, 5% Petit Syrah.

**ORIGIN:**

This wine is made using the best grapes from Viña San Pedro's vineyards located in the Péncahue 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:**

Due to the La Niña phenomenon, the 2010-2011 season began with a spring that was between 1 and 2°C cooler than the previous season, though without any frost. This phenomenon delayed bud break and was present until the end of January, leading to cooler temperatures until then. In February, the temperatures increased considerably before dropping again in March and April and allowing the grapes to ripen slowly. This produced wines with highly intense aromas, giving for fresh and fruity wines.

**HARVEST:**

The grapes were harvested by hand, between the second and third weeks 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) for a period of 10 months.

**ANALYSIS:**

A°:	14,2 %
TA:	5.51 g/L (C4H6O6)
pH:	3.45
VA:	0.51 g/L
RS:	3.1 g/L

**TASTING NOTES:**

*Colour:* Deep violet in colour.

*Bouquet:* 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.