

CASTILLO DE MOLINA

❖ SYRAH | 2013

100%..... Syrah.

INTENSE

Color

Deep, bright violet color.

Aroma

Elegant and complex on the nose, characterized by red fruits and hints of black fruit such as berries and plum. Subtle floral notes are present, as well as bacon and chocolate.

Palate

A very friendly wine, with good volume and smooth, ripe tannins. A rich acidity lends the wine freshness and a persistent finish.

❖ ANALYSIS

Alcohol	14,2
pH	3.5
Residual Sugars	3.9 g/L
Tartaric Acid	5.4 g/L (C4H6O6)
Volatile Acidity	0.6 g/L

❖ SERVING SUGGESTIONS



Smoked Cheeses



Dark Chocolate

17°C
62°F



Pastas

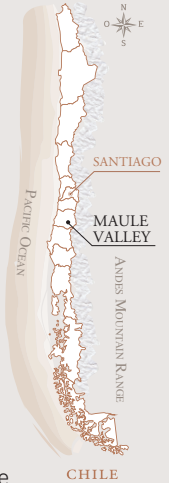


Spiced Lamb / Beef

MAULE VALLEY

Origin

The finest Syrah grapes were sourced from Viña San Pedro's most prized vineyards in the Maule Valley, more specifically in the Péncahue area. The vines are located in a hilly zone with smooth slopes and silty-clay to moderately deep clay soils. The vines are trained with vertical trellis systems with controlled drip irrigation.



Climate

The 2012-2013 season was a little cooler than normal, delaying harvest time by one week and resulting in more aromatic, fresh wines with lower alcohol content. The harvest date and agricultural management were key to producing fresh, fruity and expressive wines. The wines were therefore blessed with a good balance of acidity and alcohol, giving for fresh, intensely-colored wines.

Harvest

The grapes were harvested by hand during the second week of April 2013.

Vinification

Cold maceration for 5 days. Alcoholic fermentation took place using selected yeasts and with controlled temperatures between 24° and 25°C. The fermentation carried out was not so extractive, with the aim of achieving silky, elegant wines. Less than 50% of the volume was pumped over each day. Development in French oak barrels for 12 months.



SAN PEDRO
EST. 1865