

CORRALILLO
SYRAH

VINTAGE: 2016

D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 14.5%
Total Acidity: 5.16 g/l
Residual Sugar: 1.50 g/l
pH: 3.37
Produced cases: 1.800



ORGANIC CERTIFICATION

USA: Made with organic grapes

EUROPE/CHILE: Organic wine

HARVEST

The 2017 harvest had a short season, with a very stable, warm summer with bright mornings and warm afternoons. The fruit was in excellent conditions, and harvest began the second week of April with good yields and quality. The grapes showed a presence of fruity aromas and good levels of acidity.

VINEYARD

This wine was made with grapes from blocks with two characteristics in common. The first is that they are all planted on hillsides with different exposures, with granitic soils and a presence of quartzite rocks in decomposition and clay at depth, which results in low fertility and excellent drainage. The second common characteristic is that they are all managed according to the principles of biodynamic agriculture. Most of the grapes are clone 174, which tends to produce aromatic wines that are well balanced and long on the palate. The rest are clone 470 and 300, which yield very concentrated wines with long and silky tannins and red-fruit expression. Foliage management and irrigation help keep plant vigor in check, which enables the development of fruit with tremendous concentration of color, aromas, and flavors.

VINIFICATION

The harvest began on April 14, and the grapes showed very good quality, concentration, aromas, and ripeness. The winemaking process took place in open tanks of 6--8 tons. Different techniques of destemming and crushing were used, plus a portion of whole clusters to increase the complexity and body. The grapes had a 10-day pre-fermentation maceration at 6°C and then fermented at different temperatures with native yeasts. Different punchdown and pumpover techniques were used, depending on the stage and condition of the wine during fermentation. The new wine was racked to carefully selected French oak barrels and aged for 16 months.

TASTING NOTES

A Syrah with a deep, lively purple color. The intense varietal aromas of red fruit, violets, and pepper are balanced with the notes of chocolate and spice from the oak. The palate has great body and intensity, with balance and complexity, long tannins, and a long, very juicy finish.

FOOD PAIRING

We recommend decanting and serving at 18°C. Serve with all kinds of red meats, sweet and sour dishes, and aged or smoked cheeses.

