

## CORRALILLO SYRAH 2014

*D.O. San Antonio Valley*



### TERROIR

The grapes are harvested from vineyard plots that have two common characteristics: both are located on slopes with different sun exposure, where the predominant soils are of granitic origin with quartzite rocks and clay, low fertility and excellent drainage. They are also managed according to organic and Biodynamic principles. The main type of Syrah clone is 174; it produces aromatic, balanced wines with a long lasting taste. Adding a small amount of clone 470, the wine gains concentration and long silky tannins. Canopy and water management allows a healthy balance between grapes production and growth. The low yields results in fruit with higher concentration of color, aroma and flavor.

### WINEMAKING

Harvest was done during the last week of April, being a season with lower yields given the early spring frosts, resulting in wines with good concentration and ripeness. The winemaking process takes place in 6 and 8 ton capacity, open-top tanks. Some bunches were destemmed using different techniques, and others have been left intact, to enhance volume and complexity. The grapes underwent a cold soak prior to the wild yeasts fermentation, at various fermentation temperatures. Depending on fermentation and wine conditions, different techniques were employed such as punch down and pump overs. The wine was racked in selected French oak barrels for malolactic fermentation and aged during 14 months.

### TASTING NOTES

Vivid red with a deep pink-purple tint in color. Generous and intense varietal aroma, with hints of red fruits, violets and pepper while chocolate notes from the oak combine with the spiciness to create balance. Finely structured, intense and complex; balanced, with long tannins and a lingering finish.

### FOOD PAIRING

We suggest decanting and serve at 65° Fahrenheit (18° Celsius). Pair well with red meat, duck, sweet and sour dishes and mature or smoked cheeses.

### TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 5,54
- Residual Sugar (g/l): 1,59
- pH: 3,49
- 8.000 cases produced