

CORRALILLO SYRAH 2015

D.O. Valle de San Antonio



TERROIR

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.

WINEMAKING

The harvest began on April 20, and the grapes showed very good quality, concentration, aromas, and ripeness.

The grapes were crushed using different degrees of destemming and crushing, and some were left whole cluster to increase complexity and volume. They were deposited into 6–8 ton open topped tanks for a 10-day pre-fermentation maceration at 6°C and then fermented at different temperatures with native yeasts. Different punch-down and pump-over 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

Deep and lively purple in color. The intense varietal aromas of red fruits, violets, and black pepper are in balance with notes of chocolate and spices from the oak. The palate has big body and intensity and is balanced and complex with long tannins and a very juicy, persistent finish.

FOOD PAIRING

Recommended with red meats in general, dishes with sweet and sour sauces, and aged or smoked cheeses. Decant and serve at 18°C.

TECHNICAL INFORMATION

- Alcohol: 14,5°
- Total Acidity (g/l): 3.34
- Residual Sugar (g/l): 1.7
- pH: 3.51
- 3.500 cases produced