



SIGNOS DE ORIGEN

Syrah 2012

Area of Production:

Organic & biodynamic vineyards in Casablanca Valley, Chile.

Grape Varieties:

97% Syrah, 3% Viognier.

Soil:

Of granitic colluvial origin. Deep with low clay content, slightly acidic, moderate fertility.

Production Technique:

Specially selected grapes from a single estate vineyard. Pre-fermentation cold soak precedes native yeast fermentation with pumpovers and a total maceration time of 17 days. The wine is aged for 13 months in oak (80% French, 20% American), then gently filtered prior to bottling.

Characteristics:

Color: Deep purplish-red.

Bouquet: Blueberry with floral notes and hints of spice like black pepper and nutmeg.

Taste: Beautiful fruit and voluptuous texture complemented by well-balanced acidity and overall tremendous structure.

Alcohol Content: 14.9%.

Total Acidity: 4.71 g/l.