



Tierra del Fuego

VINEYARD SOURCE  
SOIL TYPE  
VARIETIES  
CANOPY MANAGEMENT  
CLIMATIC DATA

PEÑASCO VINEYARDS - VALLE DE LONGOMILLA-CHILE  
STONY ALLUVIAL-COLUVIAL  
100% CABERNET SAUVIGNON  
VERTICAL SHOOT POSITIONING  
SUBHUMID MEDITERRANEAN WITH 750MM  
RAINFALL DURING WINTER

# GRAN RESERVA SYRAH

## ANALISIS

Alcohol Degree	:13,5°
Volatile Acidity	:0,44 g/L
Total Acidity	:3,3g/L
pH	:3,6
SO2 free	:33 mg/L
SO2 Total	:87 mg/L
Residual Sugar	:2,64g/L
Malolactic Fermentation	:100%

### Harvest :

The grapes at harvest should be cool, in the range of 11 to 15°C.

### Crushing:

The grapes are crushed in a roller crusher which destems before crushing. The fermentation tank is filled with the crushed grapes.

### Cold Maceration:

The crushed grapes are benefit from contact between the juice and the grape skins for 72 hours in low temperature (under 12 °C). This technique, increases the aromatic extraction and the color extraction.

### Inoculation :

The juice is then inoculated with a selected pure yeast culture.

### Fermentation :

Fermentation is carried out between 25 °C and 28°C during 8 days.

### Color Extraction:

Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner

### Post. Fermentative maceration:

The wine is left on skins for one to two weeks after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.

### Malolactic Fermentation :

During post - fermentative maceration stage, the wine undergoes malo- Lactic fermentation for action of Leuconostoc oenos Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malo-lactic fermentation usually occurs naturally.

### Raking :

After malolactic fermentation , the wine is allowed to settle and is then racked under carbon dioxide protection (CO2) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.

### Oak Aging:

100% of the wine is stored in French Oak Barrels. Time of storage is usually 8 months. Temperature of storage is in the range of 15 to 18°C

### Fining :

To remove phenolics and bitter tannins is used natural clarificants. Finally, the wine is filtered with diatomite's earth.

## TASTING NOTES:

Ruby red color. This wine is fresh and complex with spices and floral nuances. Aromas of ripe red fruits and subtle floral notes recalling violets with a light touch of confiture fruits complemented by herbal notes. Riper tannins, good persistence, and notes of fresh, ripe fruits stand out on the long finish

## WINE AND FOOD

We suggest a serving temperature of 18°C. It must be served with roasted Lamb ribs, deer, pastas and stew dressed with lamb or rabbit.

