



VIÑA
CHOCALÁN

VIÑEDOS FAMILIARES

ORIGEN SYRAH GRAN RESERVA 2021

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

85% Syrah, 10% Merlot, 3% Grenache, 2% Viognier

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H₂SO₄): 3,96 g/l

pH: 3,4

RESIDUAL SUGAR: 2.6 g/l

VINEYARD

LOCATION:

Chocalán, Melipilla area.

SOIL

Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.

CLIMATE

Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate mediterranean climate. Temperatures from december to march: Max. 28°C-29°C - Min. 12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes during the second week of April.

FERMENTATION

Meticulous raw and berries selection on the sorting table. Cold prefermentative maceration at 8°C during 5 days, in stainless steel tanks. Alcoholic fermentation takes place at 26-28°C, with selected yeasts. After fermentation is ended, the wine stays between 8 to 10 days in contact with the skins.

AGEING

80% of the blend has been aged in french and american oak during a period of 10 to 12 months, depending the integration of the tannins and the evolution of the wine.

WINEMAKER'S COMMENTS

Dark red color with violet reflects. Strong aromatic intensity reminding black fresh fruits like blackberrys and plums. Very well integrate you'll find some moka, licorous and smoked aromas by the ageing. Well structured and bodied wine, soft, with volume and balanced tanins, fresh and with a long end.

Suggestions: Serve at 17°C. It pairs with legumes, lamb, game meat, or cheeses.

