

## SYRAH 2004

Deep, ruby red. The nose is complex, showing fruits like blackberries and raspberries, with hints of vanilla and tobacco. An expressive palate is potent yet fresh, touched with chocolate and mocha, and a good concentration of ripe tannins. Well-balanced, with a long, pleasant, finish.



**VARIETAL COMPOSITION:** 85% SYRAH  
10% CABERNET SAUVIGNON  
5% CARMENÉRE

### Harvest

Harvest:	By hand
Vintage:	April, 2004
Appellation:	Colchagua Valley
Age of the vines:	13 years
Yield:	3.6 tons per acre

### Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7 days
Aging:	12 months in French & American oak, 3 mos. in bottle

### Technical Information

Alcohol:	14.0%
Total Acidity:	4.65 g/l
Volatile Acidity:	0.71 g/l
PH:	3.52
Residual Sugar:	2.15 g/l
Free SO <sub>2</sub> :	33.6 mg/l
Total SO <sub>2</sub> :	96 mg/l