

SYRAH 2005

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 11% CARMENÉRE 2% CABERNET FRANC 2% PETIT VERDOT
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Harvest	
Harvest:	By hand
Vintage:	April, 2005
Appellation:	Colchagua Valley
Age of the vines:	14 years
Yield:	3.25 - 4.75 tons per acre
Vinification	
Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 30°C, 7-10 days
Aging:	18 months in French & American oak, 3 mos. in bottle
Technical Information	
Alcohol:	14%
Total Acidity:	5.02 g/l
Volatile Acidity:	0.60 g/l
PH:	3.66
Residual Sugar:	2.15 g/l
Free SO ₂ :	30.4 mg/l
Total SO ₂ :	80 mg/l