

HUELLENAS

Reserve

Syrah
2015

Origin:

Denomination of Origin: Maule
Vineyard: San Rafael
Block: Río Bonito 10
Distance from the Pacific: 80 km and 24 km from the Andes. 160 m. a.s.l.
Soil Type: Sedimentary soil from rolling hills of ancient volcanic origin, Moderately deep with a clay-loam texture at the surface and at depth. Low in organic matter.
Climate: Mediterranean with alternating influence of cool breezes from the Pacific Ocean and the Andes Mountains.
Orientation: North-west
Vine age: 15 years

Composition:

Varieties: 96% Syrah, 4% Cabernet Sauvignon

Analysis:

Alcohol: 14.2°
Residual Sugar: 3.2 g/l
Total Acidity: 5.7 g/l (tartaric)
pH: 3.55

Aging & Cellaring:

100% of the wine was aged for 12–14 months in oak barrels (100% French, 10% new).
Cellaring Potential: 5 years.

Winemaker's Comments

The grapes were hand picked during the second week of April. The bunches were destemmed, but not crushed, and fermented in open 8-ton stainless steel and 13-ton closed tanks with selected yeasts. The wine was fermented with Pinot Noir for greater aromatic complexity and better structure on the palate. The fruit was cold macerated for 8 days, and total skin contact was 29 days. Following alcoholic fermentation, the new wine was racked to barrels, where malolactic fermentation took place spontaneously over the course of 2 months. The wine was aged for 12–14 months in oak barrels (100% French and 10% new). The wine was lightly filtered prior to bottling.

Tasting Notes

This Syrah presents a dark cherry-red color and aromas of fresh red and black berry fruits such as strawberries, raspberries, blackberries, and blueberries. Its smooth texture and well-balanced acidity lead to complex flavors and a long and fruity finish.

Harvest Report

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening. Therefore, the general strategy this year, including for red wines, was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity and to conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

Food Pairing

Turkey, pork, and game birds. Rabbit. Sheep's milk cheese.

