

# Nomadaz

Trackers of the best terroir

Gran Reserva  
Syrah 2014

## Origin

Denomination of Origin:	Maule Valley
Vineyard of Origin:	San Rafael
Block:	La Esperanza 17
Distance from the Ocean:	70 km
Soil Type:	Young and shallow volcanic sediments.
Climate:	Mediterranean, strongly influenced by the Pacific. Dry summers and cold, rainy winters.
Exposure:	Flat
Vine Age:	2000 plantation
Yield:	9 ton/ha

## Composition

Varieties: 97% Carignan 3% Viognier

## Analysis

Alcohol:	14.5% by volume
pH:	3.58
Total Acidity:	5.0 g/L (expressed in tartaric acid)
Residual Sugar:	2.2 g/L

## Aging

Barrel Aging:	100% of the wine aged in 300-liter barrels for 18 months, 20% new.
Barrel Type:	French
Aging Potential:	8+ years

## Winemaker's Comments

The fruit was hand picked and transported to the winery, where it was inspected to eliminate any non-desirable elements. The selected bunches were then destemmed and the berries were deposited directly into small stainless steel tanks without prior crushing. Alcoholic fermentation lasted 7 days at temperatures that fluctuated between 24° and 28°C with 2–3 pumpovers per day depending on the stage of fermentation and enological tastings. Total maceration time was 26–30 days. The new wine underwent malolactic fermentation naturally as it aged in 300-liter French oak barrels for 18 months. The wine was finely filtered prior to bottling.

## Harvest Report

The 2013–2014 season will be remembered as a cold one, with a series of spring frosts lasting several days in the second half of September. This produced serious consequences for yields not only in Maule, but throughout the entire country. Induction and fruit set were heavily affected, particularly in the white varieties, although the reds also had lower yields.

The season was cool from budbreak through veraison (September 2013–January 2014), which slowed phenological progress in the plants.

It turned warmer from the latter half of January through March, and the higher temperatures helped compensate for the phenological delays. Furthermore, the lower yields also benefitted the ripening process. In the end, the harvest was delayed by approximately two weeks and resulted in wines with more moderate alcohol levels, higher acidity, and good development of fresh fruit in general.

## Tasting Notes

The nose of this wine stands out for its perfume and elegance. The notes of red rose petal, chamomile, and lavender intermingle with delicate red fruits such as pomegranate and red cherries. The light palate shows the delicate side of Syrah. More than potent, this wine is juicy and fresh with round tannins that lend tension to the vibrant and refreshing palate with a predominance of creaminess and balance.

## Food & Wine Pairing

Raw salmon, tartare, beef carpaccio, game birds, and pastas with mild cream sauces.

