

X-Tasis Reserve

CABERNET SAUVIGNON - SYRAH 2016

Origin

Denomination of Origin: Colchagua Valley

Vineyard of Origin: Nilahue

Sector: Lolol

Varieties:

60% Cabernet Sauvignon

40% Syrah

Analysis:

Alcohol: 13.4% by Volume

pH: 3.45

Total Acidity: 5.6 g/l

Residual Sugar: 3.4 g/l

Aging:

40% of the final blend was aged in old French oak barrels for 10 months.

Winemaker's Notes

The grapes were hand picked and transported to the winery in 400-kg bins. The grapes were destemmed but not crushed to minimize harsh flavors and prevent excessive berry breakage. A portion of the Cabernet Sauvignon and all of the Syrah underwent a 4–5-day pre-fermentation cold maceration at 10°C (50°F). Alcoholic fermentation lasted 20–24 days at 27°–28°C (81°–84°F) with 3 pumpovers per day, depending on the density and enological tastings. Total maceration lasted 20–30 days for the Cabernet Sauvignon and 18–26 days for the Syrah. The wine was cold stabilized naturally over the winter and filtered prior to bottling.

Harvest Report

The 2015–2016 season began with a cold, dry spring and average temperatures that were lower than in a normal year and rain at the end of the season. Temperatures rose in summer, but dropped again during the cold, wet fall. These conditions lowered yields and slowed phenological development in the plants throughout the entire season and ultimately resulted in a delayed harvest, lower alcohol levels, and higher acidities.

The red wines in general present very intense fruity aromas, moderate alcohol levels, and very good freshness on the palate.

Tasting Notes

The delicate nose of this Cabernet Sauvignon-Syrah blend offers a broad spectrum of fruit ranging from red fruits such as currants and sour cherries from the Cabernet and blueberries, blackberries, and floral notes from the Syrah. The tannins are firm but smooth on the palate, resulting in good structure with pleasing creaminess, flavor-brightening acidity, and sweet notes from aging in old oak barrels.

Food & Wine Pairing

All types of roasted or grilled red meats and dishes with strong-flavored sauces in general.

