

# X-Tasis Reserve

## SYRAH - CARIGNAN ROSÉ 2016

### Origin

Denomination of Origin: Maule Valley

Vineyard of Origin: San Rafael – Los Niches

Sector: San Rafael – Cauquenes

Composition Varieties:

90% Syrah

10% Carignan

### Analysis:

Alcohol: 11.5% by Volume

pH: 3.28

Total Acidity: 6.5 g/L

Residual Sugar: 5.9 g/L

### Aging:

The blend was held on its fine lees for 3 months for greater volume and texture on the palate.

### Winemaker's Notes

The Syrah was hand picked during the second week of March and the third week of April to preserve the high acidity, low potential alcohol, and a fresh aromatic profile. The fruit was whole-cluster pressed to minimize color extraction. The Carignan comes from bleeding off tanks that were harvested in late April. After decanting naturally and being racked, both musts were fermented (separately) in stainless steel tanks at 12°–14°C and then blended shortly after fermentation was completed. After aging, the wine was lightly filtered and bottled.

### Harvest Report

The 2015–2016 season began with a cold, dry spring with average temperatures that were lower than in a normal year and rain that fell at the end of the season. Summer temperatures were higher, but autumn was also cold and wet. All of this resulted in reduced yields and slow phenological development throughout the entire season, which finally resulted in a delayed harvest, lower alcohol, and higher acidity levels. The white and rosé wines are generally very fresh with intense aromas and moderate alcohol levels.

### Tasting Notes

This salmon-colored (or onion skin) wine features delicate aromas of red fruits such as pomegranate and strawberries with a touch of herbs and citrus such as grapefruit. The fresh and fruity palate is particularly refreshing due to the natural acidity that resulted from the cold year. The fruity exuberance and depth of the Syrah is nicely complemented by the delicacy and freshness of the Carignan.

### Food Pairing:

Enjoy as an aperitif or accompany with goat cheese, salads with arugula, basil and cherry tomatoes, and green salads.

