

# X-Tasis

## SYRAH 2015

<b>Appellation:</b>	<b>Central Valley</b>
<b>Composition:</b>	<b>100% Syrah</b>
<b>Alcohol:</b>	<b>13,0°</b>
<b>Residual Sugar:</b>	<b>3,83 g/L</b>
<b>Total Acidity:</b>	<b>5,4 g/L tartaric</b>
<b>pH:</b>	<b>3,61</b>

### *Winemaking*

The grapes were primarily harvested in late April. Most of the fruit was hand picked, and a small percentage was machine harvested to ensure optimal ripeness. The grapes were taken to the winery, where they were carefully destemmed with minimal berry breakage. 100% of the grapes were fermented in stainless steel tanks for 8–10 days at 25°–27°C. The process included 3–4 pumpovers per day to move 40–80% of the total volume, as determined by the winemaker's tastings and enological criteria to obtain the maximum varietal expression in the final blend. The wine was lightly filtered prior to bottling.

### *Vineyard*

Our Syrah comes from vineyards in the Central Valley, where Chile's most traditional wine producing regions are located. The valley runs between the Andes Mountains to the east and the cold waters of the Pacific Ocean to the west. It has a Mediterranean climate and a pronounced oscillation between daytime and nighttime temperatures, which helps produce grapes with tremendous aromatic intensity.

Our Syrah comes from the San Juan Vineyard, planted in 2002. The vines are positioned 1.5 x 2.2 meters apart, vertically trellised, and drip irrigated.

Foliage management begins in the spring with the elimination of unwanted shoots. In late December leaves are pulled from the side that receives the morning sun to improve solar exposure and improve ventilation around the bunches. The fruit load is also adjusted during the fruit set period to obtain yields of 14 tons per hectare by eliminating short shoots and clusters that will not complete veraison properly.

Climate: Sub-Humid Mediterranean.

### *Tasting Notes*

This Syrah stands out for its deep purplish-red color with bluish nuances. The nose offers aromas of ripe fruit and floral notes recalling violets and tart fruits such as plums and spicy notes of bay leaf. The palate is light- to medium bodied with smooth, sweet tannins.

### *Pairing*

Game meats, boar, lamb, and red meats in general as well as Thai food.

