



- **Apellation:** *Peumo, Cachapoal Valley*
- **Composition:** *100% Syrah*
- **Alcohol:** *14,5 % vol.*
- **pH:** *3,34*
- **Residual Sugar:** *2,57 g/l*
- **Total Acidity:** *5,70 g/l*
- **Barrel Ageing:** *12 months*

### SOIL

The vineyard is located at approximately 340 meters (1,115 ft.) above sea level, in Chile's Cachapoal region, around 60 km. (37 miles) from the Pacific Ocean, where it receives great influence from the Cachapoal River. The vines are planted in a sandy loam soil with very good drainage.

### CLIMATE

A warm Mediterranean climate with winter rainfalls of an average of 457mm (18 inches), mostly between June and August. Summer time presents medium high temperatures of 30°C (86°F) during the day and 10°C (50°F) at night with soft winds that lower the thermic sensation and enable a soft maturation of tannins. At the same time, there are no frosts during spring time that could damage the vines.

### HARVEST

The 2013 – 2014 growth season was a challenging one, with cooler temperatures and rain during spring delaying the normal vegetative growing cycle of the vines by as much as two weeks in our Leyda Valley and Alto Cachapoal vineyards. In the Peumo and Colchagua vineyards were not that much delayed, resulting in a compact harvest. Careful planning and scheduling of picking was ever critical, so we could ensure the maximum quality of our fruit.

### WINEMAKER NOTES

Our intensely - colored Syrah presents aromas of blackberries that mingle with notes of almonds and vanilla. The palate shows silky ripe tannins complemented by sweet spices that come from oak aging.

### FOOD PAIRINGS

A wine with many food-pairing options, including lean lamb, beef, pork and duck. Best enjoyed at 16°C.