

V9

*Syrah 2010
by Viña Ventisquero*



VINEYARD

- VARIETY: 100% SYRAH.
DENOMINATION OF ORIGIN: MAIPO VALLEY. TRINIDAD ESTATE.
SOIL: HIGHLY PERMEABLE GRANITIC, STONY SOIL, WITH A DEPTH OF 0.6 TO 2 METRES.
HARVEST: THE GRAPES WERE HARVESTED BETWEEN OF 20TH AND 30TH OF APRIL, WHEN THEIR ORGANOLEPTIC QUALITIES, AROMAS AND TANNINS WERE AT THEIR BEST.

WINE

- WINEMAKING: THE GRAPES FIRST UNDERWENT A PRE-FERMENTATIVE LOW-TEMPERATURE MACERATION TO BRING OUT THE MAXIMUM COLOUR AND AROMAS. THEN THE MUST WAS FERMENTED IN STAINLESS STEEL TANKS.
AGEING: ALL OF THE WINE WAS AGED FOR 12 MONTHS IN BARRELS (80% IN FRENCH OAK AND 20% IN AMERICAN OAK). THE WINE WAS THEN BOTTLE-AGED FOR 3 MONTHS.
TECHNICAL DATA: ALCOHOL BY VOLUME: 14% GL; PH: 3.52; RESIDUAL SUGAR: 2.35G/L; ACIDITY: 5.61 G/L (TARTARIC ACID).
AGEING POTENTIAL: THIS WINE CAN BE STORED FOR UP TO 7 YEARS.

TASTING NOTES

- COLOUR: DEEP BLUISH BLACK.
AROMAS: THIS ELEGANT WINE UNVEILS NOTES OF RIPE BERRIES, BLUEBERRIES, BLACKBERRIES, ALONG WITH SPICES SUCH AS BLACK PEPPER, TOAST, TOBACCO AND CHOCOLATE.
PALATE: HIGHLY CONCENTRATED WITH AN ALL-EMBRACING STRUCTURE, THANKS TO THE FIRM TANNINS WHICH HAVE BECOME MORE ROUNDED AS A RESULT OF THE BOTTLE-AGEING, GIVING A SMOOTH, COMPLEX STRUCTURE AND A DELICIOUS AND PERSISTENT FINISH.

SERVING SUGGESTION:

BEST SERVED AT BETWEEN 16°C AND 18°C. PAIRS WELL WITH ANY KIND OF GAME, SUCH AS VENISON, OSTRICH AND WILD BOAR, AS WELL AS PORK OR LAMB.

VIÑA VENTISQUERO
A step beyond