

CORDILLERA

de los Andes®



Syrah 2018

CASABLANCA VALLEY

TYPE OF WINE: Red wine
D.O.: Casablanca Valley
VARIETIES: 100% Syrah
HARVEST DATE: May 9
NUMBER OF BOTTLES PRODUCED: 9.400

TASTING NOTES

Intense dark cherry color. Expressive aromas with notes of torrefaction and redcurrant jam as well as touches of tobacco, juniper, and lactic overtones. On the palate it is characterized by its fullness: robust tannins, retronasal aromas of licorice and spices with a long and elegant finish.

SERVING SUGGESTION

Ideal with small game dressed with sweet sauces such as those of autumnal red fruits. Sublime with meaty, textured fish cooked on a grill such as tuna in soy sauce.

TECHNICAL DATA

Alcohol content: 14,5% ABV
pH: 3,61
Total acidity: 5,0 g/L (expressed in tartaric acid)
Residual sugar: 3,2 g/L
Allergy advice: Contains sulfites.
Properly stored, the wine will hold its potential for the next: 10 years

FORMATS AVAILABLE: 75 cl

VINIFICATION

Length of maceration: 11 days
Type of fermentation: Alcoholic fermentation in stainless steel tanks.
Malolactic fermentation 100% in French oak.
Length of fermentation: 10 days
Fermentation temperature: 25°C
Aging: In French oak barrels for 18 months. 18% new barrel, 82% second-use barrel.
Bottling date: April 2020

AWARDS AND SCORES

2014 Vintage: 94 pts- Descorchados (CHILE)
2015 Vintage: 93 pts- Descorchados (CHILE)
2015 Vintage: 90 pts- Wine Advocate Robert Parker (USA)



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2018 VINTAGE

Spring 2017 was calm with some rainfall, good temperature and light conditions, without significant incidences of frost. Late in spring and approaching summer, the influence of the phenomenon of the girl grew, which implies a cooling of the Pacific Ocean, resulting in lower temperatures than normal during December and the first days of January. Lower temperatures were observed in Casablanca than in a more normal year, so the harvest was allowed to wait until well into May, waiting for the necessary acidity to achieve a good balance. Wines with a slightly higher alcoholic strength were obtained, but with a very good balance.

Rainfall Jun-17 to May-18: 268mm

HISTORY

The Cordillera line is focused on showing the best expression of a variety in a specific valley. In the case of this Syrah mountain range we select the Casablanca valley. Given the fresh conditions of the valley from we obtain a particular Syrah, with great aromatic expression and freshness.

VINEYARDS

EL CERRO VINEYARD

Location:	Casablanca sector, 20 kms away from the pacific ocean.
Coordinates:	33°19'35" S 71°27'32" O
Elevation:	300 meters above sea level
Distance from the coast:	20 kilometers
Surface area:	3 ha
Planting year:	1955
Planting density:	2.2 m x 1.0 m, equal to 4.545 plants per hectare
Training system:	Double cordon with North-South orientation
Production:	1.5 to 2 kilos per plant

Soil: It is located on a red clay loam, with a large amount of broken granite.

Climate Conditions: Much influence of the coast, and it is precisely for the purposes of cooling the icy Humboldt stream of the Pacific that the climate is mild and the growing season is long.