



# Syrah 2019

CASABLANCA VALLEY

TYPE OF WINE: Red **D.O.**: Casablanca Valley VARIETIES: 100% Syrah HARVEST DATE: April 15 and May 2 BOTTLES PRODUCED: 13.000

## TASTING NOTE

Intense dark cherry color. Very expressive nose with notes of herbs, black fruit, and meaty undertones. On the palate, it is characterized by its fullness: round tannins, retronasal aromas of licorice and spice, with a long, elegant aftertaste.

# SERVING SUGGESTION

Ideal with small game dishes dressed with sweet sauces, such as those made using autumnal berries. A superb accompaniment for meaty fish cooked on the grill, such as tuna in soy sauce.

# **TECHNICAL DETAILS**

Alcohol content: 14,0% ABV pH: 3,3 Total acidity: 5,8 g/L (tartaric acid) Residual sugar: 1,9 g/L Allergy advice: Contains sulfites. Stored under good conditions, it will hold its potential for the next: 10 years.

## FORMATS AVAILABLE: 75 cl

### WINEMAKING

Length of maceration: 18 days Type of fermentation: Alcoholic fermentation in stainless steel tanks with native yeast. Malolactic fermentation 100% in French oak barrels. Length of fermentation: 6 days Fermentation temperature: 24°C Aging: In French oak barrels for 18 months. 3% new barrel, 97% second-use barrel. Bottling date: May 2021

## 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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# CORDILLERA de los Andes<sub>®</sub>

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### 2019 VINTAGE

The 2018-2019 season was fairly mild except for the continuation of the megadrought that has plagued Chile for the past few years. In the southern region in particular, there were spring frosts that decreased production and delayed the plants' phenological stages. Later in the summer, we had temperatures well above normal toward the end of January and throughout February, forcing the harvest date to be brought forward to keep the grape acidity lively.

### Precipitation June 2018–May 2019: 192.6 mm

### STORYTELLING

Our Cordillera range is about finding the finest expression of a variety in a specific valley. For our Cordillera Syrah, we chose the Casablanca valley. Thanks to the valley's cool conditions, we obtain a unique Syrah with great aromatic expression and freshness.

### VINEYARDS

#### EL CERRO VINEYARD

Location: Coordinates:	Casablanca sector, 20 km from the Pacific Ocean 33°19′35″ S 71°27′32″ O
Elevation:	300 meters above sea level
Distance from the	e coast: 20 kilometers
Area:	3 ha
Year of planting:	1955
Planting density:	2.2 m x 1.0 m (4545 plants per hectare)
Training system:	Double cordon with north-south orientation
Yield:	1.5 to 2 kilos per plant

**Soil:** The vineyard is planted in red clay loam, with a large amount of decomposed granite.

**Climate Conditions:** Heavily influenced by the coast, and it is precisely due to the cooling effects of the Pacific cold-water Humboldt Current that the climate is mild and the growing season is long.



