

ORIGEN SYRAH GRAN RESERVA 2015

D.O. MAIPO VALLEY

TECHNICAL FACTS

COMPOSITION

85% Syrah, 8 % Merlot ; 5 % Cabernet sauvignon 2% Viognier

ALCOHOL: 14,5% vol.

TOTAL ACIDITY (H₂SO₄): 3.72 g/l

pH: 3.45

RESIDUAL SUGAR: 2.8 g/l

VINEYARD

LOCATION:

Melipilla

SOIL

Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.

CLIMATE

Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river.

Temperate Mediterranean climate. Temperatures from December to March:
Max. 28°C-29°C - Min. 12°C-15°C.

WINEMAKING

HARVEST

Hand-picked grapes during the first week of May.

FERMENTATION

Meticulous raw and berries selection on the sorting table.

Cold prefermentative maceration at 8°C during 8 days, in stainless steel tanks.

Alcoholic Fermentation takes place at 26-28°C, with selected yeasts. After fermentation is ended, the wine stays between 8 to 10 days in contact with the skins.

AGEING

80% of the blend has been aged in French and American oak during a period of 10 to 12 months, depending the integration of the tannins and the evolution of the wine.

WINEMAKER'S COMMENTS

The 2015 Syrah is layered with aromas of black pepper, plum, berries and cherries, baking spices, fresh rosemary, cigar box and vanilla. Firm structure with full bodied tannins at the palate, with dark fruit, mocha, spices and cedar. Soft and creamy with a long and fruity finish.

Suggestions: Serve at 17°C. It pairs with legumes, lamb, game meat, or cheeses.