



SYRAH RESERVA 2006 FACT SHEET

HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

TECHNICAL NOTES

The Syrah grapes were handpicked in late March 2006 at their optimum phenolic maturation and concentration. Fermentation was carried out in stainless steel tanks at controlled temperatures (22°-26°C) followed by 8 months aging in a mix of French and Americian barrels with a final blending of 5% of Cabernet Sauvignon realized to enhance complexity and tannic structure of the final wine.

TASTING NOTES

Deep brilliant ruby-red colour with dark hints. The nose is intense with attractive and complex notes of ripe plum, jam and spices. The palate is soft, round with firm tannins that ensure a delicate and long finish.

SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

COUNTRY

CHILE

REGION

RENGO-UPPER REACHES OF
THE CACHAPOAL VALLEY

VARIETY

95% SYRAH
5% CABERNET SAUVIGNON

VINTAGE

2006

ANALYSIS

ALCOHOL	14,1 %
TOTAL ACIDITY	3.58 g/Lt (H ₂ SO ₄)
WINE PH	3.53
RESIDUAL SUGAR	2,7 g/Lt

