

TARAPACA

GRAN RESERVA

THE GRAN RESERVA OF CHILE

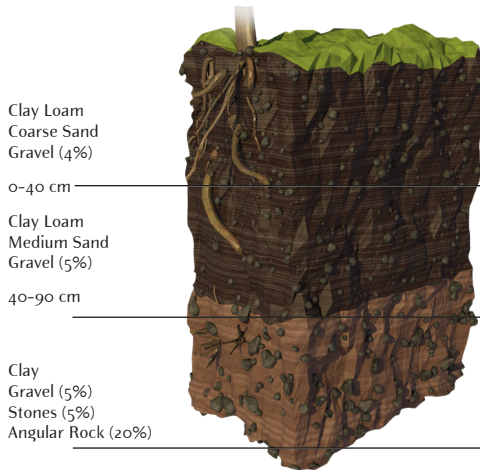
TARAPACÁ GRAN RESERVA

85% SYRAH
2017

D.O. MAIPO VALLEY



SERIES OF SOIL: MANSEL



“Mangel” soil series. Volcanic in origin, with a sandy-clay-loam to clay texture. The soil includes angular rocks and coarse and fine gravel, providing the wine with a well-rounded and velvety mouth. Ideal for producing Gran Reserva quality Syrah, “Mangel” is a high potential soil with abundant red clay, giving wines with body, great concentration and ripe tannins.

YIELD: 1.5 a 2.0 kg/plant.

WINEMAKING: The grapes were harvested during the last week of April. At the winery, the grapes underwent a pre-fermentative maceration at 12°C to extract concentrated aromas and flavours. Then the alcoholic fermentation took place at a temperature of around 26°C, followed by a 10-day post-fermentative maceration to extract the maximum colour and tannins. Finally the wine was raked into barrels to age. There it also underwent malolactic fermentation. The wine was aged for 12 months in French and American oak barrels (20% new and 80% used).

TASTING NOTES:
Appearance: Ruby with violet hues.

Nose: This wine is expressive, captivating and has many aromatic layers. It has prominent notes of black fruit, like blackberries and black cherries; floral hints like violets, as well as spices, such as white pepper. It also has subtle hints of black olives.

Palate: This well-rounded, velvety, good-bodied wine has upfront flavours of black fruit, such as blackberries, blackcurrants and plums. It has great length and smooth, ripe tannins.

PARING:



Pork



Spicy dishes



Hard cheeses

SERVING TEMPERATURE: 16 – 18 °C.

CHEMICAL ANALYSIS: Alcohol: 13.7% pH: 3.61 Total acidity g/L (C4H6O6): 5.48 Residual sugar (g/L): 2.9