

# SYRAH GRAN RESERVA

## VINTAGE 2021

Leyda Valley  
100% Syrah

# SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.1°	3.29	4.04 g/L	0.40 g/L	2.84 g/L

### DENOMINATION OF ORIGIN

**Leyda Valley.** Vineyards very close to the coast deliver expressive wines with great minerality.

### VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

### VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C). Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

### AGING

100% of the blend in French and American oak barrels for 8–10 months.



VINTAGE 2021



VINTAGE 2019



VINTAGE 2019



VINTAGE 2019

### TASTING NOTES

**Color:** Intense ruby red with violet highlights.

**Aroma:** Intense aromas of red fruits such as raspberries and black currant with floral notes accompanied by smoked meat and tobacco.

**Palate:** Generous, ripe, and well structured with a pleasingly long finish.

**Gastronomy:** Fatty meats, lamb, duck, and game birds.

