

SYRAH

GRAN RESERVA

VINTAGE 2022
LEYDA VALLEY
100% Syrah

SANTA EMA

ALCOHOL
14,0°

PH
3.2

TOTAL ACIDITY
4.2 g/L

RESIDUAL SUGAR
<3.4 g/L



DENOMINATION OF ORIGIN

Leyda Valley. Our vineyards are very close to the Pacific Coast, delivering expressive wines with great minerality.

VINTAGE

The 2022 season was preceded by a rather dry winter, followed by a cold spring and a mild summer that ended hot, which allowed the ripening of the grapes that were somewhat late in their ripening process, even bringing forward the harvest of the white grapes. Autumn continued to be dry and warm, which finished standardizing the maturity of the red vines, ending with a harvest on the usual dates. Yields were a little less than expected, and the result was good quality, aromatic, balanced wines with good acidity.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°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% in French and American carvalho barrels for 8 - 10 months.

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.

