



Arboleda

SYRAH 2014



ORIGIN

Appellation: Valle de Aconcagua

Vineyard: Las Vertientes

Soil: The Syrah is planted on sandy-loam and clay-loam soils with a depth of 90–120 cm and 40–45% stones.

Climate: Mediterranean with a prolonged dry season and winter rainfall.

COMPOSITION

100% Syrah

ANALYSIS

Alcohol: 14%

pH: 3.56

Total Acidity: 6 g/L Tartaric Acid

Residual Sugar: 2.56 g/L

VINTAGE NOTES

In Las Vertientes, the 2014 vintage presented the place's classic climatic conditions. The heat summation from October to April was similar to the historic average, with no rainfall.

The good climate during spring led to a healthy and balanced canopy, which allowed the grapes to be well protected during the short heat wave that hit in January and to have a good development until maturity.

WINEMAKER'S COMMENTS

This Syrah, of deep violet-red colour, captivates with its aromas of fresh red fruits, blueberries and spices. Subtle notes of incense add complexity and character. Its delightful texture and its fine-grained tannins glide through the palate and go along with the intensity of its fresh fruit. It is structured, of medium body, and with a persistent mouth finish.

VINIFICATION

The fruit was fermented in stainless steel tanks from 7 to 13 days at temperatures that fluctuated between 23°-28°C.

AGEING

Barrel Ageing: Aged for 12 months in French barrels, of which 10% were new.

Ageing Potential: 4 to 8 years, depending on the cellaring conditions.