



Arboleda

## SYRAH 2015

### ORIGIN

**Appellation:** Valle de Aconcagua

**Vineyard:** Chihlué

**Locality:** Quillota

**Climate:** Cool maritime climate, highly influenced by the cold Pacific Ocean, which brings icy masses of water from the South Pole induced by the Humboldt Current. This results in cooling breezes that refresh the vines in the vineyard and promote morning fog.

**Soil:** The soils are formed over igneous intrusive and extrusive (volcanic) rocks in different stages of metamorphism, with a prevalence of metamorphic rocks such as schist and slate.

### COMPOSITION

100% Syrah

### VINTAGE NOTES

The 2014–2015 growing season began with a warm and dry spring that accelerated bud break by 10 days. Flowering took place under ideal conditions during the second fortnight of October, resulting in even fruit set. That plus a warm November led to a higher-than-average crop. After a cool December, temperatures rose to near historic averages during January and February, enabling the grapes to ripen thoroughly while preserving the characteristic purity and freshness of the Aconcagua Costa.

### WINEMAKER'S COMMENTS

This bright and deep violet Syrah is very attractive—almost sensual—on the nose, with a pronounced and complex character of black fruits and spices. On the palate it shows unmistakably fresh and tasty flavours that confirm its aromas, with an added distinctive ferrous note. Its silky tannins give it pleasing balance and deep structure, all of which results in a wine with a long and juicy finish.

### SERVING RECOMMENDATION

Best served at 17°C.

### ANALYSIS

**Alcohol:** 13.5%

**pH:** 3.39

**Total acidity:** 6.0 g/L (in tartaric acid)

**Residual sugar:** 2.0 g/L

### VINIFICATION

The grapes were fermented in stainless steel tanks over 12 to 18 days at temperatures that fluctuated between 24° and 28° C.

### AGEING

**Barrel Ageing:** Aged for 12 months in French oak barrels.

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

