



Arboleda

SYRAH 2019

ORIGIN

Appellation: Aconcagua Valley

Vineyard: Las Vertientes

Locality: Hijuelas

Climate: Mediterranean, blessed by the cool breezes that blow in from the cold Pacific Ocean, makes this vineyard the coldest area where red Bordeaux grape varieties can still ripen thoroughly.

Soil: The vineyard is planted on colluvial piedmont with a high percentage of clay.

ANALYSIS:

Alcohol: 13.5%

pH: 3.56

Total Acidity:

5.62 g/L (in tartaric acid)

Residual Sugar: 1.98 g/L

VINIFICATION

The grapes were double sorted, 25% cold soak, and fermented in stainless steel tanks for 12 to 25 days at temperatures oscillated between 25° and 31° Celsius.

AGEING

Aged for 12 months in French oak barrels, 20% new.

AGEING POTENTIAL

More than 6 years, depending on the ageing conditions.



VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKER'S COMMENTS

Arboleda Syrah 2019 has an intense, deep ruby red colour with violet hues. An attractive nose marked by aroma of red and black fruits like sour cherries, plums, blueberries, and blackberries, all framed by soft notes of white pepper and pastries, plus a delicate floral note reminds of lavender. Unmistakable flavours of red and black fruit appear on the palate, complemented by spicy and floral notes. This wine has nerve and freshness with great acidity, accompanied by fine-grained tannins that make it very savoury.

SERVING RECOMMENDATION

Best served at 17° Celsius.