



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O Casablanca Valley

SYRAH 2008



Planted area – Superficie plantada: 13.8 ha (of a total of 148 ha)

Average Yield – Rendimiento promedio: 4,5 tons/ha

Harvest - Vendimia: May 2nd to May 15th - Entre el 2 y el 15 de mayo.

An initial bunch selection was made in the vineyard. When the grapes were received in the winery a further bunch selection and then a berry selection was made. The grapes were destemmed and gently crushed.

Cosecha a mano de los racimos preseleccionados en el viñedo, en cestas de 10 kg, durante las primeras horas del día. Una vez en bodega se realiza una segunda selección, dejando sólo uvas en perfectas condiciones. Los racimos son despallados y las uvas suavemente prensadas.

Composition 100% Syrah – Clone 525 (2001)
Block L - Steep slope and Plan
Block K – Upper and lower section

Winemaking - Vinificación

Prior to fermentation, the crushed must underwent a cold soak for 5 days at 10°C.

The must was then heated to 18°C and the different lots were inoculated with yeast strains – BM 45, D80, and D21.

One tank was fermented with natural yeast.

Fermentation temperatures: 26 to 32°C.

Post fermentation maceration: 1 week.

Malolactic fermentation and oak-ageing: 100% French oak (30% new oak, 50% second use barrels and 20% third use barrels) during 12 months after malolactic fermentation.

The wine has been not fined and filtered.

Maceración pre-fermentativa en frío durante 5 días a 10°C. Luego se calienta el mosto a 18°C y se inoculan los distintos lotes con levaduras BM 45, D80 y D21. Una cuba fermenta con levadura natural.

Temperaturas de fermentación: 26-32 ° C.

Maceración post-fermentativa: una semana.

Crianza en barricas de roble francés: 30% nuevas, 50% segundo uso y 20% tercer uso durante 12 meses después de la fermentación maloláctica.

El vino no ha sido filtrado.

Chemical analysis - Análisis Químico

Alcohol – Grado alcohólico: 14.4% vol.

Total Acidity – Acidez total: 3.22 g/L

Volatile Acidity – Acidez volátil: 0.59 g/L

pH: 3.62

Residual Sugar – Azúcar residual: 2.64 g/L

Tasting Notes

Cédric Nicolle, Winemaker



Stephen Tanzer's International
Wine Cellar
90 points

Descorchados (CHILE) 2009
92 points