

MARQUES de CASA CONCHA

SYRAH • VINTAGE 2017

D.O. Buin, Maipo Valley

VARIETIES

SYRAH	100%
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BOTTLING DATE

January 2018

ANALYSIS

ALCOHOL	14.5° VOL%
pH	3.46
TOTAL ACIDITY (TARTARIC ACID)	5.18 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

Quinta de Maipo Vineyard, D.O Buin, Maipo Valley.

VINEYARD DESCRIPTION

The Quinta de Maipo Vineyard is located 420 m a.s.l. and extends along the southern bank of the Maipo River at the foot of the Andes Mountains. The vines are clone 174 and massal selection and trellised to vertical shoot position. The stony characteristics of the vineyard's alluvial soils and gravel to a depth of 2 meters deliver rounded, complex, and elegant tannins to the Syrah.

PLANTATION YEAR

1999 - 2005.

SOIL

Of alluvial origin with silty clay on the first horizon. Gravel predominates below the surface, which results in good permeability and low nutrient content.

CLIMATE

Semi-arid Mediterranean with a strong influence of the Andes Mountains. The pronounced difference between daytime and nighttime temperatures (approximately 18°C) extends the ripening period and both concentrates and intensifies the aromas in the grapes.

HARVEST

Manual. First week of April, 2017.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The grapes were destemmed but not crushed and gently dropped into closed tanks for fermentation over the course of 10–12 days including a 5-day cold soak and punch downs. The new wine remained on its skins for approximately 10 days before devatting. Malolactic fermentation took place naturally.

AGING

16 months. 60% in French oak barrels, and 40% in 5,000-liter foudres.

AGING POTENTIAL

Drink now or cellar until 2022.

TASTING NOTES

Deep, bright ruby red with concentrated cherry and raspberry aromas. A refined texture carries the complex flavors of cherries, raspberries and licorice with remarkable structure. Lush and delicate on the finish.

FOOD PAIRING

Rich pork or boar terrines and pâtés; roasted lamb or goat with herbes de Provence; flavorful Mediterranean-style lamb stews with vegetables; game birds, duck and goose with berries, duck magret with honey glaze and black currants, pheasant with cherries, ostrich with three-peppercorn crust and balsamic vinegar.

