

VINO DE EYZAGUIRRE

SYRAH 2004

Intense ruby red color, with complex notes of wild strawberry marmalade, pepper, tobacco and vanilla. Mature tannins create a well-rounded palate with a medium-bodied and pleasant finish. Recommended food pairings: Spicy barbecue, grilled or roasted red meats, turkey and salmon.



VARIETAL COMPOSITION: 100% SYRAH

Harvest

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|-------------------|-------------------|
| Harvest: | By hand |
| Vintage: | April, 2004 |
| Appellation: | Colchagua Valley |
| Age of the vines: | 15 years |
| Yield: | 5-6 tons per acre |

Vinification

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| Maceration: | 48 hours before fermentation |
| Fermentation: | Selected yeast, 30°C, 7 days |
| Aging: | 10 months in stainless steel tanks, at least 4 mos. in bottle |

Technical Information

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|-------------------------|-----------|
| Alcohol: | 13.5% |
| Total Acidity: | 5.02 g/l |
| Volatile Acidity: | 0.68 g/l |
| PH: | 3.66 |
| Residual Sugar: | 3.2 g/l |
| Free SO ₂ : | 32 mg/l |
| Total SO ₂ : | 78.4 mg/l |