

# VINO DE EYZAGUIRRE

## SYRAH 2006

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

Harvest:	By hand
Vintage:	April, 2006
Appellation:	Colchagua Valley
Age of the vines:	16 years
Yield:	5 tons per acre

### Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7-10 days
Aging:	10 months in stainless steel tanks, at least 2 mos. in bottle

### Technical Information

Alcohol:	13.6%
Total Acidity:	4.49 g/l
Volatile Acidity:	0.51 g/l
PH:	3.75
Residual Sugar:	2.26 g/l
Free SO <sub>2</sub> :	29 mg/l
Total SO <sub>2</sub> :	88 mg/l