

VINO DE EYZAGUIRRE

Colchagua Valley, Chile

SYRAH 2009

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, 2009
Appellation:	Colchagua Valley
Age of the vines:	19 years
Yield:	5.25 tons per acre
Production:	5,000 cases

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 28-30°C, 7 days
Malolactic:	Yes
Aging:	9 months in stainless steel tanks, at least 3 mos. in bottle

Technical Information

Alcohol:	13.5%
Total Acidity:	5.25 g/l
Volatile Acidity:	0.51 g/l
PH:	3.44
Residual Sugar:	3.08 g/l
Free SO ₂ :	32 mg/l
Total SO ₂ :	69 mg/l