



MARQUES
de
CASA CONCHA

SYRAH VINTAGE 2021

VARIETIES

Syrah _____ 100%

BOTTLING DATE

September 2022

ANALYSIS

Alcohol _____ 14.8° VOL%
pH _____ 3.52%
Total acidity _____ 4.62g/l
Residual sugar _____ 2,59

WINEMAKER

Marcelo Papa

VINEYARD

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

VINEYARD DESCRIPTION

The Quinta de Maipo vineyard extends along the southern bank of the River Maipo in the foothills of the Andes mountains and is situated at an altitude of 420 masl. The vines are a mixture of clone 174 and massal selection and are vsp-trained. The alluvial stony soils of the vineyard contain gravel in the top two metres and lend the Syrah rounded, complex and elegant tannins.

PLANTATION YEAR

1998-2005.

SOIL

Alluvial in origin, silty clay in the upper layer. Gravel predominates below the surface and as a result the soil has good permeability and is low in nutrients.

CLIMATE

Semi-arid Mediterranean with an Andean influence and protected by the nearby hills. The marked thermal oscillation of around 18°C each day prolongs the grape-ripening, concentrating and intensifying their aromas.

HARVEST

Last week of March.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

75% of the grapes are manually harvested. At the winery, 10% of the grapes are processed as whole clusters with the stems, while the other 90% are destemmed but not crushed. The grapes are gravity-fed into the fermentation tanks. The alcoholic fermentation takes place in open-topped stainless steel tanks and lasts 10 days, including a 5-day post-fermentative maceration. The cap is moved by punch-downs. Later the wine is kept in contact with its skins for around 10 days before being racked off. The wine undergoes a spontaneous malolactic fermentation.

AGING

The wine is aged for 16 months: 75% in 5,000-litre foudres and 25% in French oak barrels (25% first-use and 75% second-use). The wine is then bottle-aged for 1 month.

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 5 years.

TASTING NOTES

Shiny, deep ruby colour. The nose reveals very concentrated red cherry aromas and hints of pepper. In the mouth, it has a fine texture and complex flavours of cherries, blueberries and spices. With a notable structure, this wine feels exuberant, fine and delicate.

FOOD PAIRING

Roast lamb or kid, richly flavoured Mediterranean-style lamb casserole, game like duck and goose, terrine and wild boar and pork pâté.

