

MARQUES

de

CASA CONCHA



SYRAH • VINTAGE 2019

D.O. Buin, Maipo Valley

VARIETIES

SYRAH	100%
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BOTTLING DATE

December 2020

ANALYSIS

ALCOHOL	14.4° VOL%
pH	3.51
TOTAL ACIDITY (TARTARIC ACID)	4.7 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 climate, with Andean influence and protected by the nearby hills. Its marked daily temperature fluctuations, around 18°C, prolongs the grape maturation, therefore concentrating and intensifying its aromas.

HARVEST

First week of April.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The bunches are destemmed, without grinding the grains, and then they fall by gravity to the fermentation tanks. This process is carried out in open stainless steel tanks and lasts a total of 10 to 12 days, including a cold maceration period of 5 days. The reassembly is done by stomping. Subsequently, the wine is left in contact with the skins for approximately 10 days and then it is removed from the vat. A small percentage of the batches are fermented with stalk. Malolactic fermentation takes place naturally.

AGING

18 months in 50% in 5,000L Piedmont foudres and 50% French oak barrels, 20% first use and 80% second use.

AGING POTENTIAL

Drink now and up to 2026.

TASTING NOTES

Bright and dark ruby red. It shows highly concentrated cherry and blackberry. It has a refined texture on the palate, with complex flavors of cherry, raspberry, and licorice. It has a notable structure, and feels exuberant, fine, and delicate.

FOOD PAIRING

Grilled lamb or goat; savory Mediterranean-style lamb stews; game birds, like duck and goose, casserole dishes and boar and pork pate.