

GRAVAS

del Maipo

2020 VINTAGE
D.O. Buin, Alto Maipo Valley



VARIETIES	
SYRAH	100%
BOTTLING DATE	
December 2021	
ANALYSIS	
ALCOHOL	14.7° VOL%
pH	3.47
TOTAL ACIDITY (SULFURIC ACID)	4.98 g/L

WINEMAKER.
Isabel Mitarakis.

VINEYARD
Quinta de Maipo Vineyard, D.O. Buin, Alto Maipo Valley.

VINEYARD DESCRIPTION
The Quinta de Maipo Vineyard is located at an altitude of 420 m.a.s.l. and extends along the south bank of the Maipo River, at the foot of the Andes Mountains. The mass-selected vines are trained along a vertical trellis. The rocky properties of the vineyard's alluvial soil, with pebbles found two meters deep, give the Syrah its the elegant and complex round tannins.

PLANTATION YEAR
Terrace: 1967, grafted with Syrah in 2002.
Hillside: 2004.

SOIL
The vineyard's soil is alluvial, with clayey silt in the first layer. Stones predominate below the surface giving the soil good permeability and low nutrient content.

CLIMATE
Semi-arid Mediterranean climate, influenced by the Andes mountains.

HARVEST
March 21st.

VINIFICATION CELLAR
Puente Alto Cellar.

VINIFICATION
The process begins with a selection of the bunches. The stems are removed from the grapes, which are then selected for placement in the fermentation tanks. This process uses stainless steel tanks and consists of 8 days of alcoholic fermentation and 10 days of post-fermentation maceration. The malolactic fermentation occurs naturally. The wine is then aged in French oak barrels. Once the process has ended, the wine is bottled where it completes the bottle-aging process.

AGING
14 months in French oak barrels, 30% new and 70% second-use.

AGING POTENTIAL
15 to 20 years.

TASTING NOTES
Deep cherry red. Great aromatic complexity, expressing red fruit aromas and floral notes. It is dense and deep on the palate, presenting a delicate texture of tannins, accompanied by great freshness.

FOOD PAIRING
Grilled red meats, seasoned with spices, especially pepper, grilled lamb ribs and braised deer or boar dishes with red wine, bacon, rosemary, and sage. It also pair well with cow and sheep cheeses.