

# MARQUES

de

# CASA CONCHA

## SYRAH • VINTAGE 2020

*D.O. Buin, Maipo Valley*

### VARIETIES

SYRAH	100%
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### BOTTLING DATE

*November 2021*

### ANALYSIS

ALCOHOL	14.8° VOL%
pH	3.54
TOTAL ACIDITY (TARTARIC ACID)	4.67 g/L

### 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

1985-1999.

### 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

10% 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 8 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: 50% in 5,000-litre foudres and 50% in French oak barrels (20% first-use and 80% second-use). The wine is then bottle-aged for 3 months.

### AGING POTENTIAL

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

### TASTING NOTES

Deep, bright red. The nose reveals very concentrated notes of cherries and blueberries. In the mouth, it has a refined texture and complex flavours of cherries, blueberries and liquorice. 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 geese, wild boar and pork terrine and pâté.

