

GRAVAS

del Maipo

2018 VINTAGE
D.O. Buin, Alto Maipo Valley



VARIETIES	
SYRAH	93%
CABERNET SAUVIGNON	7%
BOTTLING DATE	
December 2019	
ANALYSIS	
ALCOHOL	14.8° VOL%
pH	3.57
TOTAL ACIDITY (SULFURIC ACID)	3.56 g/L

WINEMAKER.
Isabel Mitarakis

VINEYARD
Syrah, Quinta de Maipo Vineyard, D.O. Buin, Alto Maipo Valley.
Cabernet Sauvignon, Pirque Viejo Vineyard, D.O. Maipo, Alto Maipo Valley.

VINEYARD DESCRIPTION
The Quinta de Maipo Vineyard is located 420 m above sea level and extends along the southern bank of the Maipo River at the foot of the Andes Mountains. The vines come from a massal selection and are trellised to vertical shoot position. The rocky characteristics of the alluvial soil with gravel to two meters deliver complex, elegant, and nicely rounded tannins to the Syrah.

PLANTATION YEAR
Planted in 1967, grafted to Syrah in 2002.

SOIL
Of alluvial origin, silty-clay in the first horizon. Gravel predominates below the surface, which lends the soil good permeability and few nutrients.

CLIMATE
Semi-arid Mediterranean with Andean influence and protected by the nearby hills. It was a warmer year than usual, with an average temperature between Verison and harvest of 18.6 ° C, which began to decline at the beginning of March. As for rainfall, these were mainly concentrated in the winter months (349mm).

HARVEST

Manual, Syrah, March 27 (hill area) and April 5 (Terrace area), 2018.

Cabernet Sauvignon, April 10, 2018.

Vineyard yield is 4,5 tons/hectare.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The process begins by selecting the bunches, which are destemmed to separate the berries, reselected, and deposited into fermentation tanks. Vinification process takes place in stainless steel tanks, and includes 8 days of alcoholic fermentation and 10 days of post-fermentation maceration. The malolactic fermentation occurs naturally. The wine was aged in French oak barrels before bottling and aged further in bottles before its release.

AGING

14 months in French oak barrels
(10% new y 90% second use).

AGING POTENTIAL

15–20 years.

TASTING NOTES

Intense cherry red in color. Tremendous aromatic intensity, expressing the typicity of the Syrah, showing red fruits, blueberries, flowers and spicy notes. Balanced in the palate, dense and deep, presenting a smooth attack, followed by a good tannin structure accompanied by a fresh and persistent finish.

FOOD PAIRING

Grilled red meats seasoned with spices, especially pepper, grilled lamb chops, venison and wild boar braised with red wine, pancetta, rosemary and sage. It also goes very well with cow's and sheep's milk cheeses.