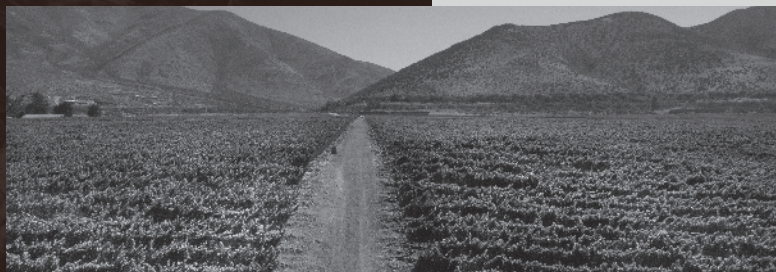


## DESERT VALLEY

# 2019

100% Syrah · Elqui Valley



### SOIL:

Colluvial in origin with some gravel deposits from the river Elqui. The soils have a clay-loam texture with good drainage and this results in highly concentrated grapes and full-bodied wines.

### ELQUI VALLEY



### STORYTELLING

The Elqui valley is one of Chile's most extreme winemaking regions. Bordering the world's most arid desert, renowned for its striking starry skies. This 100% Syrah captures the mystique of its home, grown in a cool climate in soils composed of gravel deposits from the Elqui river. The sea fog that passes through provides the vineyard with moisture until mid day, gifting the wine exceptional structure and nuanced expressions.

**CLONE:**  
Clone 300.

**YIELD PER HECTARE**  
8 tons/ha.

### CLIMATE :

In this valley in the far north of Chile, the vineyard is located 20km from the Pacific Ocean, so the temperature variation is generally lower than that in central Chile. There were no temperature spikes during summer this year but the limited amount of the fog so typical of this area meant that this was a slightly warmer season. This, together with the absence of rain during the harvest period, meant that the grapes were very healthy with good terroir expression and potential.

### WINEMAKING PROCESS :

Two batches from different "micro terroirs" were fermented in old French oak vats. First, the grapes underwent a cold pre-fermentative maceration for 5 days and then they were fermented with their native yeasts for 10-12 days. During the

fermentation, a mixture of very short punch-downs and pump-overs were used each day by way of gentle extraction over time. This was followed by a 10-day post-fermentative maceration. The malolactic fermentation took place spontaneously. 95% of the wine was aged for 12 months in French oak barrels: 7% of them new, 30% second-use and 58% third-use. The other 5% was aged in a new French oak foudre.

### TASTING NOTES:

**Appearance:** intense red with violet hues.

**Nose:** this wine has great aromatic intensity. The predominant notes are spices, charcuterie and smoked meat, along with a hint of black olives.

**Palate:** in the mouth, it is silky in texture with smooth tannins, full body and a spicy finish.

**SERVICE TEMPERATURE:**  
17 - 18 °C.

### ANALYSIS

**Alcohol:** 14.5%    **pH:** 3.56    **AR:** 2.6 g/L    **AT:** 5.67g/L



1865  
SELECTED COLLECTION

DESERT VALLEY  
ELQUI VALLEY  
SYRAH

SAN PEDRO  
EST. 1865