



# BEZANA

GSM

## VARIETAL COMPOSITION

65% GRENACHE, 25% SYRAH

## HARVEST

10 % MOUVÈDRE

## VALLEY

2012

## PRODUCTION

VALLE DEL ALTO CACHAPOAL

2.400 BOTTLES



## VINEYARD

Bezana GSM is composed of the varieties Grenache, Syrah and Mourvèdre from our own vineyard at Fundo La Esperanza. Grenache (Garnacha) and Mourvèdre (Monastrell) are ancient grape varieties that were only recently introduced in Chile and are planted in a small plot of 0.45 ha (1 acre) of our vineyard. Originally intended to complement our Syrah, we liked these varieties so much we decided to create a different, mediterranean blend with them.

Syrah is fairly easy to ripen, but Grenache and Mourvèdre need low yields and a lot of heat to properly ripen their grapes. Therefore, they were planted (ungrafted) on particularly poor and stony soil. The stones on the surface absorb the heat from sunlight during the day, radiating it back to the vineyard at night, which helps to speed the ripening process.

The 2012 growing season was unusually hot and dry, leading to high levels of ripeness.



## WINEMAKING

The grapes are hand picked and transported in boxes to the winery, where bunches are carefully destemmed and transferred to 800 liter plastic bins, allowing every variety to be vinified separately. Taking advantage of the cooler air temperatures in May the grapes underwent a 5 day maceration followed by alcoholic fermentation at fairly cool temperatures. Daily punch downs were done, and some crushing by foot, to aid extraction of color. Two weeks later the wine was pressed off. Malolactic fermentation and ageing was done over the course of 16 months in three to four year old barrels, to minimize oak flavors.

After this period the three varieties were blended, the wine was bottled and left in our cellar for a further 6 months prior to release.



## TASTING NOTES

Fresh, aromatic, silky and round are the words that best describe this original blend. The generous red fruit flavors and intense mouthfeel of Grenache dominate, complemented by floral and spicy notes and structuring elements of Syrah and Mourvèdre.

The wine has few tannins and gentle acidity, great volume in the mouth and a pleasant finish. To heighten the fresh fruit character, we recommend to serve this wine slightly chilled, at 12 -14°C (54-58°F).