

SINGLE VINEYARD  
LIMITED EDITION

# SYRAH

2011

<b>COMPOSICIÓN VARIETAL</b>	100% SYRAH
<b>COSECHA</b>	2011
<b>VALLE</b>	ALTO CACHAPOAL
<b>ALCOHOL</b>	14,5%
<b>AZÚCAR RESIDUAL (G/L)</b>	4.200 BOTTLES



## VINYARD

Lagar de Bezana's vineyard and winery are located in the Upper Cachapoal Valley, at the foot of the Andes Mountains at 650 m (2,100 ft) above sea level. The Cachapoal Valley has a Mediterranean climate with a warm, dry season from September to April. Rainfall is about 450 mm (20 in) per year, which falls mainly in winter, between May and August. One of the main characteristics of the climate close to the Andes are the large differences between day and night temperatures, which can be as much as 20°C (40°F) during the ripening season.

Our Syrah Edición Limitada comes from our own 54 ha estate called "La Esperanza." syrah was planted in 2000 and is some of the oldest in Chile. Different clones of French origin (ENTAV) were planted, namely 99, 100, 174 and 300. The vines are cordon trained, spur pruned to 1-2 buds per spur and carefully trellised. Green harvests are done before and again during veraison to limit yields to 7-8 tons per hectare. The soils are alluvial in origin and were formed over 12.000 years ago, washed down from the Andes. They are extremely gravelly, deep and well drained. Since the soils are very poor, plant vigor and yields are naturally restricted. Spreading compost instead of chemical fertilizers encourages root growth and plant health. Careful drip irrigation is used when necessary.



## WINEMAKING

The grapes were hand picked and transported in small cases to the winery, where bunches were destemmed and deposited by gravity into small stainless steel tanks, where every lot and clone was fermented separately. We avoid the use of pumps to keep the berries as intact as possible. The grapes underwent a 5 day cold maceration at 7°-10°C (45°-50°F) followed by fermentation at 26°-28°C (79°-82°F) over the course of 10 to 15 days. During fermentation, regular pump overs and punch downs were done. Alcoholic fermentation is followed by extended maceration for up to 15 days prior to pressing. Malolactic fermentation was completed in tanks, after which the wine was aged in new and second use French oak barrels for over 18 months.



## TASTING NOTES

In the Upper Cachapoal Valley, Syrah expresses itself with a bright and deep violet color and intense fruity and floral aromas, with a hint of pepper. Notes of chocolate, spice and sandalwood from the French oak complement these flavors. The wine from this vintage seems a little more floral than the previous one, with a lush mouthfeel, elegant tannins and a long aftertaste.