

■ SIBARIS RESERVA ESPECIAL - SYRAH



ORIGIN

Maipo Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile and is particularly appropriate for the culture of red wines such as Syrah, Cabernet Sauvignon, Merlot and Carménère.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 710 mm.

VINIFICATION

Reception: The grapes were harvested in 500-kilo bins. Once de-stemmed the grapes were carefully crushed. The juice was then placed in cold maceration, with skins, and left to soak at 5⁰ C. for 72 hours.

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 28⁰ and 30⁰ C. for a 7-day period. It was then placed in maceration, with skins, for an additional 10 to 14 days. This wine was stored in french and american Oak barrels for eight months, for added structure and complexity.

PRODUCT DESCRIPTION

This wine was made with selected 100% Syrah grapes grown in our vineyards in Maipo valley. After being carefully aged in Oak casks, it was then bottled and stored in our cellars until it reached maturity.

It has a deep ruby colour with purple edges. The nose anticipates a ripe, complex wine with intense spicy and smokey fruit aromas and a powerful palate with substantial tannins. Although this wine can be enjoyed now with meats or ripe cheeses, it will soften and round out with additional bottle aging.

WINEMAKER

Hernán Amenábar

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