

VINO DE EYZAGUIRRE

SYRAH 2007

Intense ruby red color, with complex notes of wild strawberry marmalade, pepper, tobacco and vanilla. Mature tannins create a well-rounded palate with a medium-bodied and pleasant finish. Recommended food pairings: Spicy barbecue, grilled or roasted red meats, turkey and salmon.



VARIETAL COMPOSITION: 100% SYRAH

Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	17 years
Yield:	5.25 tons per acre
Production:	5,000 cases

Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7-10 days
Aging:	10 months in stainless steel tanks, at least 2 mos. in bottle

Technical Information

Alcohol:	13.6%
Total Acidity:	4.89 g/l
Volatile Acidity:	0.69 g/l
PH:	3.49
Residual Sugar:	4.38 g/l
Free SO ₂ :	29 mg/l
Total SO ₂ :	88 mg/l