

Carabantes

2002

Syrah Chile

Type	Red Wine
Grape	Syrah 85% Cabernet Sauvignon 10% Petit Verdot 5%
Classification	Denominación de origen "Panquehue, Valle de Aconcagua, Chile"
Production	28,000 bottles
Production per Hectare	9t; 1.7kg per vine
Altitude	500m above sea level
Vine Training System	Double guyot
Density	5208 per hectare
Harvest Date	27 March 2002
Vinification	Double crushing and destemming are followed by a 20 day pre-fermentative cold maceration. After the fermentation follows a post-fermentative maceration of 10 days and 6 months barrel aging (75% French, 25% American barrels)
Fermentation	In 100hl stainless steel tanks
Aging	6 months in 225 hl Bordeaux barrels
Bottling	October 2002
Alcohol by Volume	13.5%
Tartaric Acidity	5.21
PH	3.62
Colour	Ruby red with some suggestions of purple
Aroma and bouquet	Intense with good complexity. At the forefront are red berries, blueberries, raspberry, flower aromas such as violet, with hints of aromatic herbs reminiscent of musk rose, dried tea leaves, laurel, liquorice, spices such as white pepper and a mint finish.
Flavour	A sweet, ample, fresh start with good volume and mature tannins and a very pleasing ending.
Serving Temperature	17-19°C
Storage	Three to four years. To be drunk preferably within two years to savour all the intensity of the fruit.



Viña von Siebenthal