

# BLACK SERIES SYRAH - CARIGNAN - GRENACHE

# Sibaris

**VARIETIES:** 60% Syrah - 30% Carignan - 10% Grenache

**ALCOHOL:** 14%

## ORIGIN

Cauquenes, D.O. Maule Valley

## VINEYARDS

**Solis:** The Maule Valley is located 350 kilometers south of Santiago and is the largest viticultural region in Chile. For this wine, vineyards were selected from our La Rioja farm in Cauquenes, which were planted in 2007.

The vineyard has deep soils with variable texture. While, most of the topsoil consists of clay with high silica content, in the subsoil we find partially weathered granite and even quartz. These characteristics allow a good retention of water, releasing it slowly as the vines need it.

**Climate:** The region has a warm temperate climate, with generally hot and dry summers with daytime temperatures ranging from 28°-30°C (82°-86°F) and cool nights of 8°-11°C (46°-52°F). Autumn is cool and wet, with total precipitation ranging between 250 mm to 500 mm, depending on the area.

## WINEMAKING

**Reception:** The Grenache grapes were manually harvested in beginning of April; the Syrah grapes at the end of March; while the Carignan grapes were picked in mid-May and carefully transported to the winery in 12-kilo crates.

The process began with a rigorous selection of clusters. After destemming, they went to a vibrating table, where the grapes were



carefully sorted and any green or dehydrated berries were eliminated before they went into the crusher.

After crushing, the grapes were transported by gravity into a stainless steel tank, where they underwent a pre-fermentative cold maceration under anaerobic conditions for 5 days at 6°C-8°C.

**Fermentation:** Fermentation begin using selected yeasts and it is paramount maintaining strict temperature control to ensure that it does not exceed 28°C, thereby preserving the aromas.

Successive pump-overs were used to extract the right level of polyphenols from the skins for each varietal. Once the fermentation finished, a short post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is 20 to 25 days.

Then, each wine is transferred into French oak barrels (15% new, plus second and third use), where the malolactic fermentation takes place and the wine is aged for 12 months.

## TASTING NOTES

This powerful Mediterranean blend 60% Syrah-30% Carignan-10% Grenache reflects its origin and shows the concentration and structure of each variety. It has a deep red colour with violet tints. On the nose, it has very complex aromas, of blackberries, plums, blueberries, more mineral touches. The palate has firm tannins, and mature; with good structure and rich acidity; accompanied by ripe fruits, spices, and floral notes, in a long and sensual ending. Enjoy from now until the next 5 years.

## WINEMAKER

Pilar Díaz

