

SERIE RIBERAS GRAN RESERVA

Banks of the Loncomilla River



SYRAH • VINTAGE 2019

D.O. San Javier, Maule Valley

VARIETIES

SYRAH	90%
CABERNET SAUVIGNON	10%

BOTTLING DATE

October 2020

ANALYSIS

ALCOHOL:	14.0° VOL%
PH	3.44
TOTAL ACIDITY (TARTARIC ACID)	5.7 G/L

WINEMAKER

Héctor Urzúa.

VINEYARD

Villa Alegre y Lourdes Vineyard, D.O. Maule, valle del Maule, Loncomilla riverbank.

VINEYARD DESCRIPTION

Villa Alegre vineyard is located at 175 meters above sea level and extends along slopes and terraces near the Loncomilla River's southern bank. The Syrah vines come from clone 174, grafted onto rootstock 3309, and trained on vertical trellises.

PLANTATION YEAR & DENSITY

1999-2000.

SOIL

Alluvial with a loamy texture.

CLIMATE

Mediterranean with a long dry season. Distinguished by a constant fresh breeze coming from the Loncomilla River and significant thermal oscillations produced by the Andes Mountains during summertime.

HARVEST

March 20 to April 15.

VINIFICATION CELLAR

Lourdes Winery.

VINIFICATION

Bunches are selected and destemmed, later transferred to fermentation tanks. This process is carried out in stainless steel tanks and lasts a total of 8 to 12 days. Malolactic fermentation is carried out naturally for 50% of the wine and is added with selected crops for the other 50%. Then its aging period is between 12 to 14 months in French oak barrels and fudges. Finally, stabilization occurs in a natural and untreated process.

AGING

12 to 14 months in French oak barrels and foudres.

AGING POTENTIAL

Drink now and up to 2029.

TASTING NOTES

Intense red color with violet notes. On the nose this wine is intense, with a fruity character, with notes of black fruits, berries, and sweet spices. In the mouth, it is subtle, structured, and elegant. Its finish is long and complex.

FOOD PAIRING

Goes well with ripe cheese and red meat, especially lamb.