



Patagón

GRAND RESERVE

SYRAH - CABERNET SAUVIGNON

APPELLATION	Colchagua Valley
COMPOSITION	Syrah 50% - Cabernet Sauvignon 50%
ALCOHOL	14.0% by Vol.
TOTAL ACIDITY	5.27 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	2.99 g/L

CLIMATE

Temperate climate with Mediterranean rainfall regime marked by broad thermal amplitude between day and night due to the proximity of the Pacific Ocean (80 km) and the Andes Mountains (60 km). The intensity of coastal breezes during the afternoon moderates the high temperatures during summer. Annual rainfall averages 600 mm and are concentrated mainly during winter months.

VITICULTURE

Year of Plantation: 2000

Trellis System: Vertical Shoot Positioning

Density: 5,000 plants/ha to 6,660 plants/ha

Yield: 6-10 tons/ha

Harvest Method: Hand picking, with double selection in vineyard during second half of April.

Soil: Loam clay soils with granite colluvium originated from hill's erosion.

WINEMAKING

Maceration: 20-25 days, with cold pre-fermentation maceration for 4 days at temperatures below 10°C (50° F).

Extraction: Traditional pumping over.

Fermentation: Starts with active dry yeast (Bayanus) at temperatures between 25°C and 28°C (77° F – 82° F).

Aging: 12 months in American and French oak barrels.

TASTING NOTES

Appearance: Deep red-ruby color with red highlights.

Nose: Expressive notes of ripe strawberry, white pepper, clove, dark fruits and vanilla.

In mouth: Juicy in mouth, this wine has good balance and spicy, long finish.

PAIRING RECOMMENDATION:

Lamb ragout.