



SYRAH

EXPRESION RESERVE 2017

VITICULTURE

Varietal Composition: 100% Syrah
Appellation of Origin: Casablanca Valley
Trellising system: Vertical shoot positioning
Pruning: Double Guyot
Irrigation: Drip
Soil Type: The soils on the hillsides are clay-loam
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VINIFICATION

Harvest date: 23/03-05/04/2017
Picking method: Hand Harvested
Fruit selection: Yes, At the Vineyard
Crushing: Yes
Pre-fermentation cold maceration: temperature 8 °C
for 5 days.
Fermentation temperature: 28-30 °C
Alcoholic fermentation: 10 days
Pump-overs: yes, 3 times/day
Post fermentation: 7 days
Total skin contact: 22 days
Malolactic fermentation: yes

AGEING

Stainless steel: 60%
Oak: 40%
Coopers: Nadalie
Time in barrels: 12 months
Type of barrels: 75 % French & 25% American Oak
Age of barrels: 1 to 5 years

BOTTLING

Stabilization: Cold
Fining: No
Filtration by Plates & Membrane Bottling date: 2/02/2018
Closure: Natural Corks
Total production: 29475 Bottles

ANALYSIS

Alcohol: 13%
Residual Sugar: 1,83g/l
Total acidity: 5,72 g/l
pH: 3,3