

# VILLARD

FINE WINES



## SYRAH

### EXPRESIÓN RESERVE 2019

#### 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.

#### VINIFICATION

Harvest date: From April 16 to 25, 2019

Picking method: Hand harvested

Fruit selection: Yes, at the vineyard

Crushing: Yes

Pre-fermentation cold maceration: temperature 8°C for 7 days.

Fermentation temperature: 28-30°C

Alcoholic fermentation: 10 days

Pump-overs: 3 times/day

Post fermentation: 7 days

Malolactic fermentation: yes

#### AGEING

65% oak aged for 12 months

35% stainless steel tanks

#### BOTTLING

Stabilization: Cold

Fining: No

Filtration by Plates & Membrane

Bottling date: August 2021

#### ANALYSIS

Alcohol: 14%

Residual Sugar: 2,77 g/L

Total acidity: 4.02 g/L

pH: 3,30

