

VILLARD



Le Syrah

GRAND VIN 2023

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VITICULTURE

Varietal Composition: 100% Syrah
Appellation of Origin: Casablanca Valley, Chile
Trellising system: Vertical shoot positioning (VSP) and Gobelet (basket)
Pruning: Double Guyot for VSP
Irrigation: Drip, groundwater from phreatic aquifer
Soil type: Clay loam with quartzs

VINIFICATION

Harvest date: XXX, 2023
Picking method: Hand harvested
Fruit selection: At the vineyard and the winery, before destemming
Pre-fermentation cold maceration: 7 days
Alcoholic fermentation: 10 days
Pump overs: twice per day with punch down during fermentation
Post-fermentation cold maceration: 8 days
Malolactic fermentation: Yes

AGEING

XXX% American oak barrels
XXX% French oak barrels
Coopers: Nadalié & Marsannay
Time in Barrels: XXX months
Type of Barrels: XXX% was aged in 225-liter barrel, the rest in 300 liters barrels, 1st and 4th use



BOTTLING

Bottling date: XXX
Bottles produced: XXX

ANALYSIS

Alcohol: XXX%Vol
Residual Sugar: XXX g/L
Total Acidity: XXX g/L
pH: XXX