



# SYRAH

## EXPRESIÓN RESERVE 2023

### WINERY

The gravity-flow winery design provides a less interventionist approach to winemaking and requires less electricity. The top floor is for sorting and destemming, the bottom floor for fermentation and stainless steel tanks storage. Grapes, juice or wine flows from one floor down to the next using gravity.

### VITICULTURE

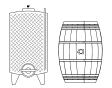
Varietal Composition: 100% Syrah  
 Appellation of Origin: Casablanca Valley, Chile  
 Trellising system: Vertical shoot positioning  
 Irrigation: Drip, groundwater from phreatic aquifer  
 Soil type: Hillside of loamy clay soils

### VINIFICATION

Harvest date: April 04, 20 and 21, 2023  
 Picking method: Hand Harvested  
 Fruit selection: At the vineyard and at the winery  
 Fermentation: Stainless steel tanks  
 Pre-Fermentative Maceration: 6-7 days at 8°C  
 Alcoholic Fermentation: 15-17 days at 26°-30°C  
 Pump-overs: 3 during fermentation  
 Post-Fermentative Maceration: 5 days

### AGEING

6 months  
 35% aged in barrels of 3rd and 5th use, 80% French Oak and 20% American Oak  
 65% aged in stainless steel tanks



### BOTTLING

Bottling date: January 14 and 15, 2025

### ANALYSIS

Alcohol: 14,0 %Vol