



FAMILIA OLIVERI



## SYRAH

*Varietal composition:* 100% SYRAH

*Vineyards:* Medrano, Mendoza

*Vineyard age:* 40

*Training system:* 4-wire trellis

*Soil type:* mix

*Yield per hectare:* 6500 lbs

*Harvest:* it is done manually. Bunches are selected and then put in 300-kg plastic bins

*Wine making process:* during crushing, rolls are gently applied and bunch destemming is done extremely carefully. Then, a cold exchanger is used in order to reduce grape temperature to 9° so as to improve extraction by means of a special kind of maceration for around 3 days. Next, selected yeasts are added and Ph is corrected. Alcoholic fermentation occurs in stainless steel tanks at 25°-27°. Total maceration time is 20 days approximately and malolactic fermentation happens naturally. Skin pressing is performed with a pneumatic press. The wine is finally put in brand new American and French oak barrels where it was kept for 4 months.

*Alcohol:* 13.5 degrees

*Tasting notes:* regarding color, it is a deep red wine with violet shades. Its aroma is impressive due to its elegant fragrance unfolding raspberry, cherry and delicate but persistent spices. In the mouth; sweet, balanced tannins as well as a good body and ripe berries can be sensed.