

SYRAH GRAN RESERVA

VINTAGE 2020

Leyda Valley
100% Syrah

SANTA EMA®

ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.7°	3.29	3.83 g/L	0.59 g/L	3.34 g/L

DENOMINATION OF ORIGIN

Leyda Valley. Vineyards very close to the coast deliver expressive wines with great minerality.

VINTAGE

The 2020 harvest was both the earliest and shortest of the last decade, at least three weeks earlier than normal. This was thanks to a very dry winter and spring, together with a very warm summer. Because of these dry conditions, the yields were lower than expected, but with very good concentration. The warm summer kept us alert to the ideal harvest date for each variety, in order to avoid over-ripening, allowing us to harvest aromatic grapes with good balance. This was a different harvest that taught us a lot.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C). Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

AGING

100% of the blend in French and American oak barrels for 8–10 months.



VINTAGE 2019



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TASTING NOTES

Color: Intense ruby red with violet highlights.

Aroma: Intense aromas of red fruits such as raspberries and black currant with floral notes accompanied by smoked meat and tobacco.

Palate: Generous, ripe, and well structured with a pleasingly long finish.

Gastronomy: Fatty meats, lamb, duck, and game birds.

