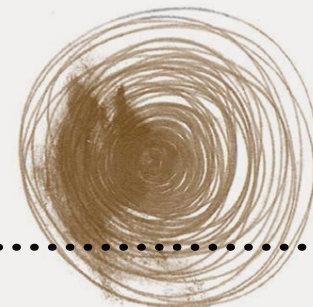




MARAY

GRAN RESERVA

SYRAH 2017



ORIGIN

This vineyard is located in the coastal part of the valley. This is an alluvial terrace interrupted by great ravines formed long ago by rivers that today are dry but have ample vegetation at their base.

CLIMATE

There are lots of small thorny bushes and wild scrub and, on the northern and western slopes of the ravines (the sunniest), there are a lot of cacti. Here the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is windy in the afternoons and is technically classed as a cool area for wine production.

PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in mid-May, when this variety had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. The fermentation took place in small stainless steel tanks at controlled temperatures. The maceration occurred after the alcoholic fermentation. The wine was aged in French oak barrels for ten months.

TASTING NOTES

This wine is intense ruby colour. In the mouth, it is full-bodied with intense flavours of plums and black cherries. It is elegant and exceptionally well-balanced, revealing all the potential of the Limari Valley, giving the wine great structure and a long finish.

TECHNICAL INFORMATION

Varieties: 100% Syrah
Yield: 8.500kgs per ha
Harvest: Mid May
Alcohol (Vol%): 14%
PH: 3.28
Total Acidity: 3.87 g/l (Tartaric Acid: 5.93 g/l)
Residual Sugar: 2.99 g/l

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