



MARAY

LIMITED EDITION

SYRAH 2011

ORIGIN

This wine was made entirely from grapes of our own vineyard located in the coastal area of the Limarí Valley in the north of Chile.

VINEYARD

The vines are planted in the oldest alluvial terrace of the Limarí river, the soil profile is a mix of gravels of different sizes, clay and sand with high concentrations of active calcium carbonates (limestone) and different types of salts, due to the very little amount of rainfall per year (70 – 100 mm) in the area. This geological condition makes this place unique in Chile in terms of the soil formation and composition.

CLIMATE

The vineyards are planted 29 kms from the Pacific Ocean, which has a great influence on the temperatures of the area due to the strong breezes that every day get into the continent, cooling the area and making it very suitable for grape growing, plus a spectacular phytosanitary conditions of the grape because of the absence of rain during the harvest season, makes this place a paradise for vines and good quality grape.

TECHNICAL INFORMATION

Varieties: 100% Syrah
Origin: Block 32 A and 33 A
Yield: 5.000 Kgs per ha.
Harvest: Second week of May.
Alcohol content (Vol%): 14%
PH: 3.4
Total Acidity: 3.63 g/l (Tartaric Acid: 5.56 g/l)
Residual Sugar: 3.4 g/l

PRODUCTION

From the pruning to the harvest, every single work done in the vineyard has gone under the careful supervision of the viticulture and winemaking team in order to produce the best quality of fruit possible.

The fruit was handpicked and then placed in 20 kgs cases so there is no breakage of the grapes, the picking started the second week of May, at its optimal phenolic maturity, then underwent through a very careful selection of bunches and after they were destalked, a selection of grapes also was done, then after the crushing the grapes had a cold maceration process for 8 days at 8°C. The fermentation was done in small stainless steel tanks at a controlled temperature. The maceration took place after the alcoholic fermentation.

AGEING

The wine was aged for 12 months in 100% in French oak barrels, 70% new barrels and 30% second use barrels.

TASTING NOTES

Deep red colour with violet hints, great character, elegant, complex, ripe and very rich with layers of black cherries, violets, black pepper, a touch of smoke and spicy dark aromas. In the palate is full bodied and well balanced with smooth texture, velvety tannins and lots of fruit. Unique wine that shows all the potential of Limarí valley in this variety with a very good ageing potential. Great structure and remarkably long finish.

MARAY

www.maraywines.com