



# MARAY

## LIMITED EDITION

### SYRAH 2016

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#### ORIGIN

This wine was made with exclusive grapes of our vineyards, located in the coastal area of Limarí Valley, in the north of Chile.

#### VINEYARD

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.

#### CLIMATE

In this area the valley is very wide, with great visibility because of the purity of its air and the scarcity of buildings. It is quite windy in the afternoons and is technically classed as a cool area for wine production. The vineyards in this area are intermingled with other crops, especially olive trees for olive oil production.

#### PRODUCTION

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 the third week in May, when this variety had reached the optimum phenolic ripeness. The clusters were later very carefully selected, destemmed and selected one last time.

#### AGEING

The fermentation took place in small stainless steel tanks at controlled temperatures. The maceration occurred after the alcoholic fermentation. 100% of this wine was aged in French oak barrels for 12 months.

#### TASTING NOTES

Of an intense red colour with violet hues, this elegant, ripe wine has great character. It has structure layers of aromas, such as black cherries, pepper, smoke and hints of spice. In the mouth, the flavours are very well balanced with a smooth, velvety texture and filled with fruit. This is a unique wine, which reveals all the potential of Limarí. It has excellent ageing potential.

#### TECHNICAL INFORMATION

Winemaker: Juan Carlos Coderch  
Varieties: 100% Syrah  
Yield: 5.000kg por ha  
Harvest: Third week of May  
Alcohol (Vol%): 14%  
PH: 3.37  
Total Acidity: 3.75 g/l (Tartaric Acid: 5.75 g/l)  
Residual Sugar: 2.64 g/l



**MARAY**  
wines



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