



MARAY

SIRKA 2013

90% SYRAH 10% CABERNET SAUVIGNON

ORIGIN

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

VINEYARD

The grapes come from the best sectors of our vineyard, which has been there since the foundation of Tabali. The vines were planted in 1997 and only 3,39 hectares of a total of 180 hectares are classified to be used for this unique ultra-premium wine. A vast geological research in the coastal area of Limarí provided us with deep understanding of this area's type of soils. This knowledge helped us identify and separate this small area with truly unique conditions. The soil consists of a mixture of clay, gravel and limestone, all of which are in perfect balance to give the fruit a great character, concentration and quality. Excellent root penetration is a result of the type of clay, the amount of gravel and the high limestone concentration. Due to the ideal natural circumstances that enable deep root penetration, the vines are able to control the availability of water during the season. High limestone concentration in the soils gives the wines an incredible freshness and sublime minerality to the wine.

CLIMATE

The vineyards are planted 29 km from the Pacific Ocean, which has a great influence on the temperatures of the Limarí Valley due to the strong daily breezes, cooling the area and making it very suitable for grape growing. In addition, the spectacular phytosanitary conditions of the grapes because of the absence of rain during the harvest season make this area a paradise for vines and good quality grape.

PRODUCTION

From pruning to harvesting, all work done in the vineyard is completed under the careful supervision of the viticulture and winemaking team, in order to produce the best quality fruit possible. The fruit was handpicked on the 17th and 18th of May and subsequently placed in 20kg cases to avoid damaging the grapes. The bunches were hand-sorted before going to the destemmer where the grapes were separated from the stems. After the destemmer the grapes were hand-sorted again. Finally, only the best grapes were sent to small stainless steel tanks to start the fermentation process. The winery is built in such a way that the fruit and wine are transported by gravity. The winery aims to avoid any unnecessary pumping and relies on nature to do the work where possible. Around 30% of the grapes were fermented in French barrels with whole berries and daily punch down to produce a higher fruit expression.

AGEING

The wine was aged for 18 months in French oak barrels: 90% new and 10% of third use.

TASTING NOTES

Deep red colour with violet hints. This elegant wine reminds us of cherries and blueberries, together with violets, black pepper, touches of smoke and has a spicy character. Full bodied and well balanced with an intense fruit concentration.

The tannins are velvety, subtle and mouth filling. The oak is perfectly integrated with the fruit giving the wine extra complexity and depth. Beautifully long and with a soft finish.

TECHNICAL INFORMATION

Winemaker: Juan Carlso Coderch

Varieties: 90% Syrah 10% Cabernet Sauvignon

Yield: 3.500kg per ha

Harvest: mid-May

Alcohol content (Vol%): 14%

PH: 3.44

Total Acidity: 3.72 g/l (Tartaric Acid: 5.7 g/l)

Residual Sugar: 3.2 g/l

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wines



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