

**CORRALILLO**  
**SYRAH**

**VINTAGE:** 2021

**D.O.:** Valle de San Antonio

**TECHNICAL INFORMATION**

Alcohol: 14%  
Total Acidity: 5.48 g/l  
Residual Sugar: 1.93 g/l  
pH: 3.54



**ORGANIC CERTIFICATION**

**USA:** Made with organic grapes

**EUROPE/CHILE:** Organic wine

**HARVEST**

The 2021 harvest was very cool, with a summer that had an abundance of cloudy mornings and cool ocean breezes in the afternoons. These conditions allowed the grapes to ripen very slowly, without losing acidity and aromas. Yields were average, and the fruit quality was excellent, with lots of concentration and varietal typicity. Harvest took place during the last week of April.

**VINEYARD**

This wine was made with grapes from blocks with two characteristics in common. The first is that they are all planted on hillsides with different exposures, with granitic soils and a presence of quartzite rocks in decomposition and clay at depth, which results in low fertility and excellent drainage. The second common characteristic is that they are all managed according to the principles of biodynamic agriculture. Most of the grapes are clone 174, which tends to produce aromatic wines that are well balanced and long on the palate. The rest are clone 470 and 300, which yield very concentrated wines with long and silky tannins and red-fruit expression.

Foliage management and irrigation help keep plant vigor in check, which enables the development of fruit with tremendous concentration of color, aromas, and flavors.

**VINIFICATION**

The winemaking process took place in open tanks of 6–8 tons. Different techniques of destemming and crushing were used, plus a portion of whole clusters to increase the complexity and body. The grapes had a 10-day pre-fermentation maceration at 6°C and then fermented at different temperatures with native yeasts. Different punch-down and pump-over techniques were used, depending on the stage and condition of the wine during fermentation. The new wine was racked to carefully selected French oak barrels and aged for 16 months.

**TASTING NOTES**

A Syrah with a deep, lively purple color. The intense varietal aromas of red fruit, violets, and pepper are balanced with the notes of chocolate and spice from the oak. The palate has great body and intensity, with balance and complexity, long tannins, and a long, very juicy finish.

**FOOD PAIRING**

We recommend decanting and serving at 17°C. Serve with all kinds of red meats, sweet and sour dishes, and aged or smoked cheeses.

