



Ventolera Syrah 2018

Limited Production

Denomination of Origin

8.088 bottles

Leyda Valley is a small sub-region of the San Antonio appellation in Chile, just 70 miles (112 km) west of Santiago, the Chilean capital. This area is singled out as being Chile's newest and most radical cool climate wine region, which is strongly influenced by the cooling effects of the Humboldt Current that flows up the country's west coast from the Antarctic.

Terroir

Climate: Its closeness to the sea ensures a wonderfully cooling summer breeze that everyday whips across the vineyards from 12pm to 4pm, moderating temperatures. This factor combined with a high humidity level (50%) enhances the fruit flavors.

Soil: We have a combination of two Terroirs (Granitic and Alluvial). The granitic soil type has an approximate depth of 16-23 in. (40-60 cm) with a structure of sandy loam, yellow color, until it breaks through a vastly fractured parent material with abundant granitic quartz rocks, where we find the root structure.

Vineyard

Vertical shoot positioning. It has a strict water control to moderate vigor and produces small berries. One bunch per shoot. 30% of fruit exposure.

Yields

7 tons per hectare

Vintage

The summer season was moderately warm. Clear days, but with a month of March quite cloudy and morning mist. This caused a very good balance of alcohol / acidity and a great aromatic profile.

Tasting notes

A pure style with a lot of violet notes layered with red berries and plums, white pepper and graphite. Rich and round with so much pure fruit. Vibrant and velvety tannins with a racy mineral finish.
A spectacular finish with so much freshness.

Winemaker: Stefano Gandolini

Aging

9 month in new French oak barrels from Francois Freres and Dargaud&Jaegle coopers (Jupilles, Tronçais and Fontainbleau, Central France.)

Filtering

Unfined and unfiltered

Basic Analysis

Alcohol: 12.7°
pH: 3.44
Total Acidity: 5.99 g/l
Volatile Acidity: 0.58 g/l
Residual Sugar: 2.04 g/l
Dry Extract: 29.70 g/l
CO₂: 780 mg/l



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