

SYRAH RESERVA LIMITED EDITION

2008



*Pérez Cruz*

**THE PEREZ CRUZ VINEYARDS** are situated in the Maipo Valley, 45 km. south - east of Santiago, surrounded by the foothills of the Andes Mountains. The area has a Mediterranean climate; wet in winter with moderately low temperatures and hot and dry in summer, with moderately high temperatures. The spring is mild with occasional frosts and little rainfall, whilst autumn is also mild with infrequent late showers. The rains are mainly concentrated in winter with an annual average of 500 mm. The summers are hot with temperatures reaching over 30°C. The influence of the Andes Mountains causes a thermal oscillation of over 15°C between day and night.

Temperatures gradually begin to decrease towards the end of summer, thus permitting a gradual ripening of the grapes, and allowing them to maintain the fruit concentration and the proper tannin ripening.

The Liguai de Huelquén Estate, home of Viña Perez Cruz, has colluvial - alluvial type of soils, formed by material from fluvial glaciers brought down by the waters flowing from the high Andes. These are piedmont soils, with large number of stones, very good drainage and low level of nutrients; all essential characteristics needed in the growing of grapes for the production of fine wines.

They also, are deep soils; with no problem of surface ground water, which facilitate the development of the vines root systems. The vineyard is isolated from other intensive crops, and near the hills.

In the Maipo Valley, the 2008 harvest benefited from the usual ideal climatic conditions, in other words, a spring and summer without rainfall and maximum temperatures around 29° during the month of January. These conditions enabled us to obtain grapes with a great balance between sugar, structure, fruit concentration and aromas, finally achieving wines with identity, strength and the characteristic harmony so typical of the wines of Maipo Alto. quality to produce perfect and harmonious wines from Maipo Valley.

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## TECHNICAL DATA

The grapes were hand picked on the last week of April, looking for the right tannin and flavour ripeness. Small-lot of grapes was made to reveal unique characteristics of every parcel. The grapes were selected and cleaned on specially tables at the Mezzanine floor, on the tanks, with gravity flow. The grapes were carefully crushed and they continued a cold soak maceration during four days at 10° C. Hand pumping-over was done to make soft tannins extraction during fermentation and total period of maceration was of 30 days. Malolactic fermentation undergoes in French new one uses oak barrels. Total barrel aging: 16months.

In the nose there are distinctive aromas of black berries and pepper with a touch of smoke, and it is full-bodied and well structured on the palate.

**Denomination of Origin:** Maipo Alto Valley

**Varieties:** 91 % Syrah, 9 % Carmenère

**Filtering:** Very light, avoiding over processing.

**Origin:** Liguai Estate, Huelquén, Paine, Maipo Valley.

**Yield:** 6.1 tons/ha.

**Harvest:** Hand picked.

**Alc Vol%:** 14.5%

**Total Acidity:** 3.66 gr/l Sulfuric acid.

**Recommended Serving Temperatures:** 18°C

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