

ALTO DE LA BALLENA

BODEGA Y VIÑEDOS

PRODUCTO/PRODUCT: SYRAH RESERVA 2008	REF. ALTO DE LA BALLENA
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GRAPES: 100 % Syrah.
 PRODUCTION: 1300 bottles.
 HARVEST: 2008.

Date of harvest: March 13, 2008.
Yield: 1 kg/plant
Bottling date: November 2009

WINEMAKING:

We obtained a low grape yield per hectare and thus achieve greater concentration of the grape. The harvest is done manually and in boxes of 15 kg. Once in the winery we made a pre fermentation cold maceration for two days, and then during fermentation was maintained at a controlled temperature, so as to preserve the fruit and floral aromas of Syrah. Then, an aging in French oak barrels for one year until bottling. Bottled preserving most of their qualities, so you can find natural sediments.

ANÁLISIS FÍSICO-QUÍMICO/PHYSICAL-CHEMICAL ANALYSIS:

Grado alcohólico/Alcoholic content % by vol	13.5 %
Acidez volátil/Volatile acidity (A.Acetic) g/l	0.63 g/l
Acidez volátil/Volatile acidity (A.Sulphuric) g/l	0.52 g/l
Acidez total//Total acidity (A. Tartaric) g/l	5.3 g/l
Acidez total//Total acid content (A. Sulphuric) g/l	3.5 g/l
PH	3.64
A. Sulfuroso libre/Free sulphuric acid mg/l	30 mg/l
A. Sulfuroso total/Total sulphuric acid mg/l	104 mg/l
Azúcares /Sugar content g/l	2.5 g/l

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TATING NOTES:

Intense red granate color with violet hue. Aroma of black fruits and spices, among which black pepper outstands. In the mouth is appears soft, textured, round, pleasant. Elegant structure and lasting finish, with spicy aftertaste..