



## Syrah-Cabernet Sauvignon

Colchagua Valley, Chile

*This wine is deep purple in color, displays aromas of violets, smoked bacon and toast. Its rich mouthfeel is complemented by mature tannins and wild plums, with a long lingering finish.*

—Winemaker Alphonse DeRose

### Technical Data

Producer:	Viña El Huique
Variety:	Syrah 85% / Cab. Sauvignon 15%
Origin:	Colchagua Valley
ABV:	13.5 %
TA:	5.4 g/L
pH:	3.58
Residual sugar:	2.5 g/L

### History

This property has belonged to the Echenique family since 1785. The winery was built inside the interior of an old colonial style adobe building, built in 1870. At one time, this building joined the old main house and the chapel of "San Miguel del Huique" estate. Inside this rustic colonial architecture is a modern wine cellar with state of the art technology.



The winery encircles an interior patio of 5.000 square meters, planted with vines and ornamental plants, surrounded by verandas. The original patio was used as the warehouse of the property for storing tools, carriages, utensils, harvests and foodstuffs. It also functioned as a bread store and dockyard. It should be noted their curved clay tile roof covers an interesting ensemble of 4.500 square meters approximately.

### Vineyards

The vineyards are planted in deep clay soils. Proper maturity and canopy management are fundamental to obtain the distinctive flavor profile of Carménère. An early cluster removal ensures proper crop levels for more intense fruit character.

### Vinification

Hand picked grapes are transported to the winery in 16 kg cases. De-stemmed grapes are sent to stainless steel and concrete tanks. Fermentations take place with native yeasts. Three Daily pump overs extract color and structure. Temperature during alcoholic fermentation is maintained between 28 – 30 °C. Six days of extra maceration gives the final structure. 10 months of barrel ageing give a touch of sweet vanilla and toast that integrates well with the wine's fruit character.