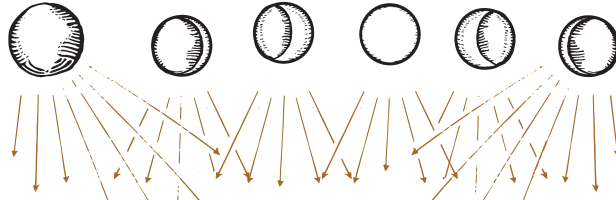


L'Atelier



SYRAH VIOGNIER

2022

The 2022 vintage was initially challenging given the rainfall deficits of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All of which allowed us to get through the season in a good way, obtaining excellent qualities. In terms of yields, the harvest was average and gives us a greater concentration and structure in our 2022 wines.

TERROIR

Clay - silt of volcano-sedimentary origin.

GRAPE VARIETIES

90% Syrah 10% Viognier

AGE OF THE VINES

18 years.

DENSITY

4 000 vines/ha, trellised.

FIRST VINTAGE

2022

WINEMAKING

Delicate harvesting with cluster selection, where all the Syrah is destemmed, leaving 11% of Viognier with full clusters. This blend is carried out by co-fermenting both varieties in micro-vinifications in small bins. In this way we manage to work individually small batches with a pre-fermentative cold maceration (cold chamber) and regular stomping. The whole extraction process is focused during the pre-fermentative maceration and the first third of fermentation with careful treading in order to extract the colour and roundness from the Syrah, while from the Viognier we obtain its tannins and aromatic precursors while preserving the elegance of the blend.

AGEING

Malolactic fermentation in barrels and ageing for 6 months in second and third use wine barrels.

WINEMAKER'S NOTE

Intense, deep purple colour. Fruity and intense nose, with black fruit, cherry and apricot. Spicy wine with aromas of liquorice, white and black pepper. The palate is juicy, crisp, textured and with an interesting tannic structure.

FOOD-PAIRING

Spicy foods, lentil curry, rosemary braised lamb, lomo saltado and stuffed rocoto.



APPELLATION

Lolol Valley - Colchagua - CHILE

