

# SYRAH – TINTA TINTO

Casablanca



**APPELLATION:** Casablanca Valley

**BLEND:** Syrah

**WINEMAKER:** Roberto Carrancá

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from growers in the Casablanca Valley. The vineyard was planted in 2005 in Tapihue, 25 km East from Casablanca, is North facing with granite soils. This region just south of Valparaiso benefits from the cooling influence of the Pacific, with morning fogs generated by the Humboldt current. They have taken time to form relationships with the growers they source from ensuring good management of the soils and vines.

**VITICULTURE:** \_\_\_\_\_

They work organically, aiming to balance inputs and outputs, applying 'negawatt philosophy' alongside modern oenological knowledge and traditional winemaking techniques. Some irrigation is used.

**WINEMAKING:** \_\_\_\_\_

All the winemaking is by hand. Grapes are carefully handpicked and destemmed before undergoing semi-carbonic fermentation using native yeasts in 800 litre vats and concrete eggs. Wines are racked off, and aged for two years in renovated 225 litre barrels, before bottling without fining or filtration.



**TASTING NOTES:** \_\_\_\_\_

Intense flavours of cassis, plums and licorice. Well-structured with a velvety mouthfeel and some balsamic notes. Balanced acidity brings freshness, and overall elegance.

**WEBSITE:** <http://www.tintatinto.cl>

This wine is suitable for vegans and vegetarians.