



LE SYRAH GRAND VIN 2018

VITICULTURE

Varietal Composition: 100% Syrah
Appellation of Origin: Casablanca Valley
Trellising System: Bush vines
Irrigation: Drip
Soil Type: Clay loam

VINIFICATION

Harvest Date: May 4 and 9, 2018
Picking Method: Hand harvested
Fruit Selection: At the vineyard and the winery
Pre-fermentative Cold Maceration: 7-8 days at 7
Fermentation Temperature: 25-30 °C
Alcoholic Fermentation: 18 days
Pump-overs: 3 times per day during fermentation
Post-fermentative Maceration: 10 days
Malolactic Fermentation: Yes
Pressing: No

AGEING

Coopers: Nadalié & Marsannay
Time in Barrels: 26 months and 8 days
Type of Barrels: 225, 228, 300 & 500 liters
Use of Barrels: 60% first use, 24% second use,
16% fourth use
Barrels: 100%

BOTTLING

Stabilization: Cold
Clarification: No
Bottling Date: September 16, 2020
Closure: Natural cork
Total Production: 4.412 bottles

ANALYSIS

Alcohol: 14,5%
Residual Sugar: 2,80 g/L
Total Acidity: 6,60 g/L
pH: 3,40