

# CASA CREBAR

VINEYARD SELECTION

## GRAN RESERVA

### SYRAH 2018

#### VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA  
SOIL TYPE: STONY ALLUVIAL-COLLUVIAL  
CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING  
CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

#### ANALISIS

VARIETIES	:95% Syrah 5% Cabernet Sauvignon
ALCOHOL DEGREE	:13.5%
TOTAL ACIDITY	:5.6 g/L
RESIDUAL SUGAR	:3.74 g/L
Ph	:3.6
MALOLACTIC FERMENTATION	:100%

### WINEMAKING TECHNIQUES

HARVEST:	The grapes at harvest should be cool, in the range of 11 to 15°C.
CRUSHING:	The grapes are crushed in a roller crusher which destems before crushing. The fermentation tank is fi-llled with the crushed grapes.
COLD MACERATION:	The crushed grapes are bene-fit from contact between the juice and the grape skins for 72 hours in low temperature (under 12 °C). This technique, increases the aromatic extraction and the color extraction.
INOCULATION:	The juice is then inoculated with a selected pure yeast culture during the cold maceration.
FERMENTATION:	Fermentation is carried out between 25 °C and 28°C during 8 days.
COLOR EXTRACTION:	Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner.
POST. FERMENTATIVE MACERATION:	The wine is left on skins for one to two weeks after fermentation has finished or when our winemaker considers that the required amounts of color, avor and tannin have been extracted.
MALOLACTIC FERMENTATION:	During post. Fermentative maceration stage, the wine undergoes malolactic fermentation for action of Leuconostoc oenos Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malolactic fermentation usually occurs naturally.
RAKING:	After malolactic fermentation , the wine is allowed to settle and is then racked under carbon dioxide protection (CO2) to remove the gross lees. At raking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free.
OAK MATURATION:	50% of the wine is stored in French Oak Barrels. 50 % aged in American oak Time of storage is usually 8 months. Temperature of storage is in the range of 15 to 18°C
FINING:	To remove phenolics and bitter tannins is used Egg- white or albumen. Syrah Single Vineyard 2010
COLD – STABILIZATION:	This wine wasn't cold-stabilized to preserve his exceptional quality.
BOTTLING:	The bottling is carried out in Monoblock GAI, with inert gas protection. Before the -lling, the wine is ltered with Pad ltration.



### TASTING NOTES

Ruby red color. This wine is fresh and complex with spices and floral nuances. Aromas of ripe red fruits and subtle floral notes recalling violets with a light touch of confiture fruits complemented by herbal notes. Riper tannins, good persistence, and notes of fresh, ripe fruits stand out on the long finish

### WINE AND FOOD

We suggest a serving temperature of 18°C. It must be served with roasted Lamb ribs, deer, pastas and stew dressed with lamb or rabbit.