



CASA MARIN

SYRAH MIRAMAR

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| VINTAGE | 2010 |
| GRAPE VARIETY | 100% Syrah |
| APPELLATION | San Antonio Valley |
| WINEMAKERS | Felipe Marin and Maria Luz Marin |
| PEAK DRINKING | To drink now, but excellent for ageing up to 20 years according to your personal taste. |

TASTING NOTES For the Syrah Lovers, this Syrah is probably the unexpected version of a Chilean Syrah. As Jancis Robinson mentioned "I would hate to get this wine in a blind tasting, as I would put more towards Northern Rhone". There are very few Syrah's that dare to go so far in their acidity and go towards the herbal sight of the variety. This is the perfect reflection of the terroir of Lo Abarca.

NOSE The nose is floral, and shows red fruits and spices such as fresh white & black pepper.

PALATE On the palate its delicate, with elegance and a firm acidity, full of red fruits. A must try Syrah from Chile!

VITICULTURE

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| Age of the vines | 10 years |
| Yield per hectare | 5 tons per hectare |
| Soil | Volcanic clay and Granite |
| Climate | Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season. |
| Harvest Method | Grapes are handpicked during the first two weeks of May. Before we must apply a green harvest and leave only one bunch per shoot so the grapes can mature. |

VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. No crushing, just destemming. No cold maceration. Punch downs three times per day in order to break the grape gently and a spontaneous fermentation occurs at 20 - 25°C for 1.5 weeks, daily pump-overs. 3-week post fermentation maceration in stainless steel vats before transferring the wine in to French oak barrels where it will sit for 24 months. 35% new Oak 65% second to fourth use. No filtration, acid addition or fining products.

TECHNICAL SPECIFICATIONS

| ALCOHOL | RESIDUAL SUGAR | PH | TOTAL ACIDITY |
|---------|----------------|------|---------------|
| 12% | 1,89g/l | 3,29 | 6,44g/l |

RECOGNITIONS

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| DECANTER | 95pts - Top 50 Wines of the Year in the world (2014) |
| DESCORCHADOS | Best Syrah from Chile |
| JAMES SUCKLING | 91 pts |
| LA CAV | 91 pts |
| ROBERT PARKER | 91 pts |
| TIM ATKIN | 91 pts |

SUGGESTIONS

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| Serving temperature | 13 y 15°C |
| Ageing potential | Between 5 and 20 years |
| Food pairing | Great with Patagonian lamb or any other type of lamb dishes. Furthermore, the high acidity of this red wine makes it good with any type of meat dish that is high in saltiness. |

