



SYRAH MALBEC

RESERVE EL DELIRIO

Variety: Syrah/Malbec
Vintage: 2007
Valley: Maule Valley
Final blend: Syrah 70%/ Malbec 30%

Chemical analysis

Alcohol: 14.0°
pH: 3.48
Total acidity: 3.82 g/l (tartaric)
Residual sugar: 2.37 g/l

Climate: Relatively warm days, with cool evenings extending through the morning hours.
Soil: Hillside planting on rocky, silty clay loam soils with good to excellent drainage and low to moderate vigor.
Harvest date: April and May, 2007.
Harvest: Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep the fruit cool.
Winemaking: Gently crushed and de-stemmed. Pre-fermentation maceration for three days at 59°F (15°C). Primary fermentation in stainless steel fermenters at 77–82°F (25–28°C).
Pressing: Total maceration time of two weeks. Press fractions based on constant tasting, with no “press wine” included in the blend.
Aging: 30% of the wine spent six months in one- and two-year-old oak barrels.

Wine description

Appearance: Medium-deep ruby red, with dark cherry highlights.
Aromas: Complex and alluring, with ripe blackberry, black cherry, violets, black pepper, and nutmeg. Flinty, with rich, toasted oak and vanilla.
Palate: Broad entry leading to a round, mouth-filling middle, with full but soft tannins. Very elegant, with approachable balance, fine acidity, and fullness from the alcohol/glycerol elements.
This wine showcases the synergy between these two great varieties. The Syrah lends grip and structure, while the Malbec provides

color, aromatic complexity, and voluptuous body. The result is a remarkably intense, fruity, and voluminous wine. It has been barrel aged to complement the luscious grape flavors.

Serving suggestions

This Syrah/Malbec blend will be very approachable in its youth, but will also reward patient cellaring for four to five years. Serve at 68°F (20°C).

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