



# SYRAH MALBEC

## RESERVE EL DELIRIO

Variety: Syrah/Malbec  
Vintage: 2004  
Valley: Central (Maule/Maipo)  
Final blend: Syrah 65%/Malbec 35%

### Chemical analysis

Alcohol: 13,0°  
pH: 3,68  
Total acidity: 6.18 g/l (tartaric)  
Residual sugar: 2.97 g/l

**Climate:** Warm and hot days, with cool evenings extending until the next morning

**Soil:** Hillside planting on rocky, silty clay loam soils with good to excellent drainage and low to moderate vigor.

**Harvest date:** April and May.

**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:** The clusters were crushed carefully and then a cool pre-fermentation maceration was given in the stainless steel tanks at 59°F (15°C) for three days.

**Fermentation:** In stainless steel tanks it ferments at 77-82°F (25-28°C). Post-fermentation maceration was given for about two weeks.

**Pressing:** 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 (70% French and 30% American).

**Bottling date:** Dicember 2004.

### Wine description

**Appearance:** Medium-deep ruby red, with dark red cherry highlights.

**Aromas:** Displays attractive aromas of ripe fruits: ripe blackberry and black cherry, with notes of violets, oak, black pepper, nutmeg and vanilla.

**Palate:** Broad entry leading to a round, mouth-filling middle, with present soft tannins. Very elegant, with approachable balance, nice alcohol acid balance.

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 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. Pairs well with condimented dishes, like Asiatic food. It also goes well with birds like geese, pheasant, accompanied by green vegetables like rugulas, watercresses and asparagus. Serve at 64°F (18°C).

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