

Tiraziš

HANDCRAFTED WINES

VARIETIES
100% SYRAH

VINTAGE
2018

ORIGIN
CASABLANCA VALLEY

THE FIRST IN THE FAMILY

TIRAZIŠ IS A COLD-CLIMATE SYRAH FROM THE CASABLANCA VALLEY. IT COMES FROM A SMALL, 3.68-HECTARE HEAD-TRAINED VINEYARD PLANTED ON THE SLOPES OF CERRO ALGARROBO AT THE BELÉN ESTATE. ACCORDING TO ITS WINEMAKER, DANIELA SALINAS, TIRAZIŠ IS A HANDCRAFTED WINE THAT EXPRESSES THE ESSENCE OF ITS ORIGINS, AND IT IS VINIFIED AND AGED EXCLUSIVELY IN THE "MORANDÉ ADVENTURE" WINERY.

IN THE ELAMITE LANGUAGE, TIRAZIŠ MEANS SHYRAZ, THE NAME OF THE OLD PERSIAN CITY BELIEVED TO BE THE ORIGIN OF THE SYRAH GRAPE VARIETY.

DENOMINATION OF ORIGIN

BELÉN ESTATE, CASABLANCA VALLEY.

IN VITICULTURAL TERMS, THIS IS A COLD CLIMATE WITH HIGH COASTAL INFLUENCE. THE HIGHLY HETEROGENEOUS SOILS ARE ALL GRANITE BASED AND COMBINED WITH DIFFERENT TYPES OF CLAY AND SOME SAND.

VINIFICATION

THE GRAPES ARE HAND PICKED INTO 12-KG BOXES, DESTEMMED, SORTED ON A SELECTION TABLE, AND VERY GENTLY CRUSHED. VINIFICATION BEGINS WITH A 6-DAY PRE-FERMENTATION COLD MACERATION FOLLOWED BY ALCOHOLIC FERMENTATION AT MODERATE TEMPERATURES AND A TOTAL MACERATION TIME OF 35 DAYS. THE NEW WINE IS DRAINED AND PRESSED DIRECTLY INTO BARRELS WHERE MALOLACTIC FERMENTATION TAKES PLACE.

AGING

ONE YEAR IN FRENCH OAK BARRELS (20% NEW) AND 12 MONTHS IN BOTTLES.

TASTING NOTES

COLOUR: REDDISH-PURPLE.

AROMA: WHITE PEPPER AND BLACK FRUIT WITH SPICES SUCH AS CINNAMON AND A BIT OF HERBS.

FLAVOUR: MEDIUM-BODIED WITH FINE FLAVORS AND TREMENDOUS PERSISTENCE. GOOD BALANCE BETWEEN ACIDITY AND TANNINS.

SERVING TEMPERATURE: 16°C

FOOD PAIRING: LEAN MEATS, FINE CHEESES, FATTY FISH.

KEEPING POTENTIAL: 10 YEARS.



ANALYSIS

Alcohol: 14%

pH: 3.27

Total Acidity: 3.64 g/L.

Residual Sugar: 2.09 g/L.