



Vineyard Elevation : 250 m (820 ft)

Climate : A dry Mediterranean climate defined by reliable afternoon winds that cool the valley's scrub covered slopes.

Soil : This vineyard is located on the oldest alluvial terrace on the coastal side of the Limarí Valley. Less than 15 miles from the ocean, the volcanic rock reveals layers of clay at the surface. Primarily a stony consistency, the soils contain veins of limestone dust carried and deposited from high in the Andes by melting snow and ice. The high calcium carbonate content is quite unique to the Limarí Valley and is expressed in the refreshing, mineral-driven signature style of the regional wines.

OMNE

• VINO DE CHILE •

ORIGIN	Valle de Limarí Coquimbo Region, Chile
DESIGNATION	'Gran Reserva' Syrah
VARIETY	100% Syrah
TECHNICAL	ABV 14% PH 3.6
VINEYARD	Situated on the coastal side of the valley, the vineyard sits on an alluvial terrace lined with dry, vegetated ravines carved out by ancient rivers. Yields are maintained at just over 3.7 tons per acre.
PROCESS	The vineyards are hand-worked under the careful supervision of both the viticultural and winemaking teams in order to produce the best quality fruit. Clusters are hand-harvested into small boxes at the optimum physiological and phenological ripeness. Grapes are first sorted and selected by cluster, destemmed, and additionally berry sorted. Fermentation occurs in temperature controlled stainless steel tanks followed by an on-skin maceration. Aged in old French oak barrels for 10 months.
TASTING	Full-bodied with intense flavors of plum and black cherry. Bold but elegant and exceptionally well-balanced, this wine demonstrates the potential for Syrah in the Limarí Valley. Robust structure carries through a long finish.