Signos de Origen Syrah La Quebrada, DO Valle Casablanca [Organic & Biodynamic] 2021

CHV6652021

2022 Vintage

Decanter
External 2025

Emiliana

— D.O. Valle Casablanc, Chile

Hugely seductive, dark, dangerous and moreish stuff! La Quebrada (the name of the vineyard blocks) literally means “Gully” due to the location of the vineyards that are at the foothills of the coastal range of mountains in Casablanca.

Production

The climate is cold due to the influence of the Pacific and the Humboldt current which presents permanent humidity and average temperatures of 25ºC in summer and 14º in winter. There are no aquifers nearby, so irrigation is used, which means that water is limited to specific points in the growing season. The vineyard has different types of soils, from evolved and black clay, to coarse yellow sand. Upon arriving at the cellar, the grapes were deposited onto a conveyor belt for selection. Leaves and damaged fruit were removed and the selected bunches were transported by another conveyor belt for destemming. The individual grapes were selected by caliber and continued on to a vibrating machine to ensure perfection in the selection. They then dropped gently into a wooden vat for a 6-day pre-fermentation cold soak at 8ºC. Alcoholic fermentation takes place in French oak vats with native yeasts at 24º–27ºC. The pump-over program is determined by enological criteria, and total maceration time is 17 days. Malolactic fermentation takes place naturally in barrels. The wine is aged for 13 months in barrels and egg-shaped concrete tanks. The wine is stabilized naturally without treatments and passes through a 3–5-micron (absolute) cartridge filter before bottling. 43% of the wine spends 13 months in oak barrels, 38% in foudres, and 19% in a concrete egg.

Tasting note

Intense, deep bluish-violet in colour. Its very expressive aromas recall red fruits such as raspberries and blue fruit such as blueberries. Notes of violets, chocolate, charcuterie, and leather appear as the wine opens. Tremendously smooth on the palate with good body and lush tannins. The very long finish ends with notes of liquorice.

Food Match

Ideal with grilled meats, lamb curry, roast pork with plum sauce, or duck magret with spices. Also very good with aged and blue cheeses

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Do Valle Casablanca

Winemaker:
Alvaro Espinoza & Noelia Orts

Grape Varieties:
Viognier 3% Syrah 97%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
37804320467567