

KANKANA DEL ELQUI

This iconic wine from Viña San Pedro honours the Kankana hill in the coastal part of the Elqui Valley, which is currently considered to be the northern frontier for Chilean wine production. The story goes that Kankana radiates a special energy that is attuned with the clearest skies on Earth. This privileged environment makes it possible to produce an unrivalled Syrah.

Syrah 2016

D.O

Elqui Valley - Costa (coast)

VARIETAL COMPOSITION

100% Syrah

CLIMATE

This is a cool-climate area, giving a very expressive wine with notes of spice and olives. Compared to previous years, rainfall in spring 2015 was abundant. This helped to fill the soils with water although it did not overcome the drought affecting the area. The temperatures in summer 2016 were similar to those in previous years. The vineyard is located in an area with little thermal variation because of the moderating influence of the Pacific Ocean. Winemaking is therefore consistent from one year to the next.

WINEMAKING

The grapes were hand-harvested during the second week of May into 10-kg bins. Then they were transported by refrigerated truck to San Pedro's winery in Cachapoal Andes. Once at the winery, the grapes were selected, destemmed and put into 12,000-litre French oak vats. Then the grapes were cold macerated for 5 days at 8°C to gently extract polyphenols, thereby enhancing the colour and aromas. Next the alcoholic fermentation took place with selected yeasts over a period of 10 days at a controlled temperature of not more than 28°C. The duration of the post-fermentative maceration was decided by taste and was carried out to refine and enhance the balance of the wine. Finally, the ageing took place in French oak barrels for 16 months (50% of them new and 50% second-use).

TASTING NOTES

Appearance: intense red with violet hues.

Nose: elegant, with mineral notes like graphite, intermingled with subtle hints of white pepper, cold cuts and black olives.

Palate: this is a well-balanced wine with marked acidity, accompanied by silky tannins.



Alcohol: 14.2% Total Acidity (C4H6O6): 6.02 g/L PH: 3.61 Residual Sugar 2.97 g/L

SAN PEDRO
EST. 1865