

# 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 2017

### D.O:

Elqui Valley - Costa  
(coast)

### VARIETY

100% Syrah

### AGEING POTENTIAL

15 to 20 years

### BOTTLES PRODUCED

7,932 bottles

### CLIMATE

Spring 2016 was highly influenced by the Niño phenomenon, with cloudy days. The 2017 vintage was among the hottest of recent years, which brought forward the harvesting dates in the central part of Chile. In the Elqui Valley, the 2016/2017 season did not experience major variations in temperature compared to prior years; moreover the vineyard is located in an area with little seasonal temperature variation because of the moderating effect of the nearby Pacific Ocean.

The harvest got underway on 5 May 2017. This date was determined through tasting the grapes in the field and analyzing them to determine the level of ripeness. The grapes were hand-harvested into 10-kg bins, which were transported to the winery at night by refrigerated truck.

### WINEMAKER'S NOTES

Once at the winery, the grapes were selected, destemmed and put into 12,000-litre French oak vats. Then the grapes underwent a prefermentative maceration 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. The ageing took place in French oak barrels for 16 months (50% of them new and 50% second-use). Each component of the blend was separately vinified and aged so as to obtain a variety of aromas and flavours and also to bring out the characteristics of the terroir. The final blend was determined through tasting. Finally the wine was bottled in October 2018 and bottle-aged for 4 months.

### WINEMAKER'S 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 velvety tannins.



Alcohol: 15% Total acidity (C4H6O6): 5.80 g/L pH 3.55 Residual sugar: 2.97 g/L

**SAN PEDRO**  
— EST. 1865 —