

Vineyard

Variety: 100% Syrah

D.O: Apalta vineyard, Colchagua Valley.

Soil: Granitic soil with red clay and mineral deposits such as quartz and iron typical of the soils of Apalta. A depth of 1.5 to 2 metres and an altitude of around 250 to 300 metres above sea level

Harvest: The grapes were harvested between 12th and 26th April. The temperatures were medium to high during the ripening period in 2014 across almost all the valleys of Chile. This meant that the wines revealed great aromatic intensity and varietal typicity and were very fresh thanks to their crisp acidity. There was little rain during the ripening period and so the grapes were in perfect healthy conditions when they were harvested. This wine was made with a blend of grapes from plots 13, 14, 15, 16 and 17. All the plots are on south-west facing slopes of more than 30%.

Wine

Fermentation: The grapes first underwent a pre-fermentative low-temperature maceration for 5-7 days to bring out the maximum colour and aromas. Then the grapes were fermented in small 3-5-tonne stainless steel tanks and open 1-2-tonne vats. The fermentation took place at between 22°C and 26°C. Next came a post-fermentative maceration for at least 15 days. The malolactic fermentation took place in barrels with native yeast, to lend greater complexity to the win.

Ageing: This wine had extended ageing, maturing for 22 months in extra-fine French oak barrels - half in new barrels and the other half in second-use. Each component of the wine was kept separate until the blend was made 2 weeks prior to bottling. The wine was then bottle-aged for at least 18 months. Pangea is neither clarified nor filtered, so over time a sediment may appear.

Technical Data:

Alcohol by volume: 14.5% GL

pH: 3.33

Residual Sugar: 2.00 g/L

Acidity: 5.56 g/L (Tartaric Acid)

Ageing Potential: This wine can be enjoyed now or stored for at least 10 years in the right conditions (12°C to 18°C, away from light).

Tasting Notes

Pangea is a well-rounded, distinguished wine with an intense, dark colour. It has delicious, complex aromas which come through in the mouth with soft notes of red and blue berries, harmoniously intermingled with spices like black pepper, dark chocolate and subtle notes of vanilla and caramel. This wine has an exceptional combination of concentration, flavours and aromas. Pangea is at essence a Syrah from the Apalta Valley that faithfully expresses its terroir of granitic soils with high quartz content, properties that are reflected in every glass. This is a well-structured wine with plenty of acidity and ripe, firm tannins. We recommend decanting it prior to drinking. Pangea pairs well with grilled meat, lamb and game.

