



Truquilemu Vineyard
DO Empedrado - Maule Valley
Syrah 2018
Lot #84

“ *Roll over Beethoven!* ”
- Syrah from Empedrado

- Alcohol: 13,5 % vol
- pH: 3,2
- Acidity: 6,68 g/l
- Residual sugar: 1,44 g/l

- 1 306 bottles filled
- 5 barrels



In a nutshell

The wonders of decomposed granite soils and ancestral farming

A brooder-- florality and complexity

What you need to know

The Vineyard & Farming

- Across the creek from our Truqui cariñena
- Farming originario
- Sandy granitic soils
- Cracked decomposed granite bedrock

Winemaking:	<ul style="list-style-type: none">- Naturally fermented with native yeasts- Conical fermenters - open top lagars of 1,500 kgs (x2)- Caps punched down by hand- Lignified stems re-introduced after crush (to avoid carbonic maceration) about 20%- Fermented outside for cooler temp- Pinch of sulfites after Malolactic that normally finishes a full 8-9 months after harvest with next summer's warmth
Elevage:	Aged in neutral [old] barrels over two winters
Appellation:	D.O. Empedrado - Maule Valley (fresh corner of the Maule)
Varietal:	Syrah 100%
Color:	Sultry dark ruby
Personality:	Understated and layered – driven by florality & finesse. Not to be hurried.
How many lots?	One
Previous Bottlings	Many experimental barrels... nothing released before now
Ageability	Will age 5 years effortlessly, but the wine is approachable today
Best drinking	House: 2021-2030 Tim Atkin: 2023 – 2030

The Vintage

Maule in 2018 was superb. Robert Parker rated it 96E – E for extraordinary.

What began with worries about the lack of rainfall turned into a terrific quality fruit. Specific improvements with control of mildew on the Carignan (Oidio) made for improvements which offset less rain falling which should have led to lower yields in the secano. If one manages parcel by parcel, cultivating the soil properly, the rains of any given year do not have the heightened pendulum effect many assume the old vines acting as shock absorbers.

House note

Taut, tangy and refreshing, with plenty of freshness and minerality, this is a tight, stony, black-fruited number with top notes of fennel and thyme, a hint of bacon and long, focused finish.

Hashtag

[#gwcotruquilemuvineyard](https://www.instagram.com/gwcotruquilemuvineyard)



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Critics Notes

Tim Atkin

Truquilemu V. Syrah DO Empedrado Lot #84 2018 **95 Pts**



Bought from a grower who thought he'd planted Garnacha but ended up with Syrah, this is a first release from Garage Wine and comes from some of the youngest vines on its books. Taut, tangy and refreshing, with no white pepper notes, but plenty of freshness and minerality, this is a taut, stony, black-fruited number with top notes of fennel and thyme, a hint of meaty reduction and long, focused finish. 2023 - 2030

James Suckling

Truquilemu V. Syrah DO Empedrado Lot #84 2018 **94 Pts**



A medium-bodied red with intense aromas of black fruit, grilled meat, tar, walnut husk and potpourri. Concentrated, smoky layers here with a delicious balance of dark fruit and savory notes, framed by firm, well-integrated tannins. Stays fresh. Only 1,007 bottles made. Drink or hold.

Descochados – Patricio Tapa

Truquilemu V. Syrah DO Empedrado Lot #84 2018 **93 Pts**



Truquilemu, toward the coast of Maule in the Empedrado D.O., is one of the valley's closest places to the sea and therefore, one of the coldest—and that comes through strongly in this syrah that's very atypical in its spicy and herbal notes, its meaty touches, and its palate full of firm, sharp tannins. It's very young, but it's also impossible to resist thinking about drinking it now with pork chops with barbecue sauce or something with that kind of sweetness that counteracts the crisp acidity that you taste here.

Anecdotal narrative / rant on Truquilemu Vineyard

It is hard to imagine someone having the patience to plant a red vineyard in this part of Empedrado so long ago. It is very cool here. It must have taken forever for these vineyards to have come into their own. Thank god someone had the foresight to be patient all those years ago whilst the vineyard could grow old. Today the florality and complexity, the balance that only an aged vine can bring combine to create rare grace.

We grow Cariñena in three different sections of Truqui and just across the creek there lies this small vineyard of Syrah. We have been experimenting for three years now and this is our first commercial bottling of Syrah.