

VARIETIES

100% Syrah

VINEYARDS

Our 12 Has. plot of Syrah aged more than 30 years, is located at an altitude of 695 meters above sea level, in the valley of young Guadiana river, surrounded by hills that help the phenolic development of the grapes. This privileged location together with a characteristic soil, basically limestone, are the basis of a wine with strong character and personality.

WINEMAKING AND AGEING

Harvest is carried out at dawn, at the optimum ripening moment of the grapes. A pre-fermentation maceration at 10°C, and then an alcoholic fermentation at 25°C during 20 days while carrying out various processes of "delestage" to ensure a greater colour and phenolic materials extraction from the skin. Taken to traditional cement jars, the malolactic fermentation takes place and then it will be aged for 6 months in French oak barrels.

PRODUCTION

40,000 bottles

TASTING NOTES

Cherry red colour, with violet rims. It combines aromas of red fruits with the warm tones of barrel and spices, balsamic, thyme. In the mouth, round tannins, balanced oak with long and persistent finish.

PAIRING AND CONSUMPTION RECOMMENDATIONS

Roasts, game meats, casserole dishes, stews and grilled blue fish.

Recommended serving temperature of around 18 °C.

ANALYSIS

Alcohol %: 14.0 **Total acidity:** 5.1 g/l tartaric

Total sulphur dioxide: 56 mg/l **Residual sugar:** 2.48 g/l

