

VARIETAL: **SYRAH**

OAK BARRIQUE AGING: **22 MONTHS**

GEOGRAPHICAL INDICATION: **VINO DE LA TIERRA DE CASTILLA**

WINE MAKING

From our chalky-clay ecologically farmed soils we get this Syrah variety wine. After the harvest, we make maceration and temperature controlled fermentation in stainless steel tanks in our cellar where the wine spends 10 days of maceration. The wine is aged in American and French oak barrels for 22 months before it matures in bottle until it rounds out.

TASTING NOTE

Clean and bright wine of red wild cherry colour. On the nose, it shows fruity aromas boasting ripe black fruit, plum and mocha coffee aromas. On the palate, this full-bodied wine enters softly into the mouth with sweet, fresh and finishes with a long aftertaste with a predominance of fruit.



ANALITICAL DATA

Wine Alcohol:	13,00 % Vol.
Volatile Acidity:	0,47 g/l
Total Acidity:	5,13 g/l
Depleted Sugars:	<2 g/l.

RECOMMENDATIONS

Better serve between 17° - 18° degrees.
This wine is ideal to serve with any dish.

BOX OF 6 BOTTLES

Total Weight:	8 Kg
EAN Code (box):	8437010239373
EAN Code (bottle):	8437010239359

EURO PALLET 80 x 120

Boxes per pallets:	96
Unit loads:	8
Total Weight:	800 Kg