

# SYRAH

## **Grape varieties**

100% Syrah

## **Alcohol**

+/- 13,00%

## **Ageing**

In stainless steel with fine lees for 4 or 5 months

The Syrah grapes come from 25-years-old vines, located on the Foix Natural Park in Castellet i la Gornal. Coming from ecological agriculture, and with a conscientious work of the soil, we get little production of grapes, which makes the concentration of aromas and color exceptional, and a very important thing, perhaps the most, that we get the skins reaches its optimum point of maturation.

Grape harvested by machine early in the morning and transported immediately to the cellar. Then we skid it and put it with the skins in the fermentation tanks. Remounted daily, usually 2, to extract most of the color and the aromas of the skins, at a controlled temperature of about 23 degrees.

To taste, we decide when we to decant it, usually between 10 and 15 days of contact with the skins. Once we decide that we have to separate the juice from the skins, we lightly press the skins. When the alcoholic fermentation is over, the malolactic fermentation begins.

After the malolactic fermentation, we put it to age in stainless tank on fine lees for 4 or 5 months, making several "batonnage", looking for a wine with more structure and complexity.

## **Tasting**

One of the characteristic things of Syrah is its color, it is always very powerful.

View: Intense red cherry with slight tones of garnet blue on the edge of the glass.

Nose: Notes of pepper, married to the sweetness of a ripe strawberry

Mouth: Its mouth is long and elegant, which also highlights the part of the ripe red fruit. The whole is elegant in the mouth, where the balance between fruit, acidity and tannins is perfect.

