

ALBARROBLE SYRAH OAKED RED WINE



APPELLATION OF ORIGIN (D.O.)

Almansa

SUB-AREA

Surroundings vineyards of "la Herrada y Retamar"

GRAPE VARIETY

Syrah (100%).

COLOR

It is clean with medium-high intensity

BOUQUET

It has Medium intensity it shows berries, mainly blackberries and some slate notes. It has a smoky background deep toasted which comes from the oak casks.

TASTE

It is sweet at the beginning and it has medium body which makes an easy to drink wine. The end leaves deep toast and vanilla notes.

MATCHING

It is ideal to drink with beef, game and cured cheese,

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 5 years after its elaboration. Its ideal serving temperature is 15°C.

VINEYARDS

The vineyards for the elaboration of our wines are strictly selected following their age, low productivity and health. The harvest was carried out with 100 kgs cases. We have more than 2000 has to select the best grapes of every vintage.

PRODUCTION

The vinification was made on the traditional way with the destemmed of the grape and the fermentation was made in horizontals rotating tanks. The fermentation temperature was around 30°C and the time of the contact between the skins and the must of 12 days.

AGING

After the malolactic fermentation the wine was kept in French oak casks of 225 liters. The wine is aged in the oak a minimum of 4 months. The casks are from new to 4 years old. The process was finished with a light clarification and stabilization by cold. An amicrobic filtration was made to keep all the organoleptic features.