

# Syrah - Merlot

# Cueva del Chamán

## SUB-ZONE

Surroundings vineyards of "Casa don Pedro".

## COLOR

It is clean and brilliant, with a good tear with raspberry pink nose.

## BOUQUET

It has medium-high intensity, with a lot of berries aromas. We can find strawberry yoghurt aroma with some strawberries and raspberries jellybeans notes.

## TASTE

It is sweet at the entrance, fresh and balanced with a medium persistence. This is an easy-to-drink wine with a strong fruity character. It is complex at the end with a final that brings all those red fruits.

## MATCHING

It is deal to match with rice, seafood or salads.

## TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 2 years after its elaboracion. Its ideal serving temperature is 8°C.

## VINEYARDS

The vineyards for the elaboration of our wines are strictly selected by our technicians in order to achieve the best grapes. We control all the processes to get low yield and healthy vines.

## ELABORATION

We obtain the grapes from a mechanical harvest carried out during the night, in order to avoid the high temperatures and the light, so we can protect the grape must from oxidation. The fermentation temperature is around 16°C. That low temperature produces a bigger aromas quantity. The fermentation was enlarged to 25 days.

The peculiarity of this making is the use of fresh cherry-wood pieces which give to the wine a bigger sweet sensation in the mouth and more complexity of the fruits on the nose.



100% Syrah

