

Oak Aged Syrah

PURE
SANTA CRUZ
DE ALPERA

SUB-ZONE

Surroundings vineyards of "Casa Don Pío".

COLOR

Clean in the visual phase, ruby red color, wine with covered color.

BOUQUET

On the nose, we respect the Syrah fruit, with a subtle aroma of candied fruits, combined with a smoky background and soft roasted notes from the light toasting of French oak barrels.

TASTE

With a sweet entry, this Syrah is light and elegant, and the final sensation is a complex memory of candied fruits combined with hints of vanilla.

MATCHING

Ideal to accompany beef, game, and strong aged cheeses. The proteins in the meat and the tannins in the wine create a perfect synergy on the palate.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommended to serve this wine within 5 years of the harvest at an ideal temperature of 15°C.

VINEYARDS

The vineyards used for the production of our bottlings are strictly selected by our technical team. Factors such as age, low yield, vineyard health, as well as the physico-chemical parameters of the grapes, are guidelines in the pursuit of maximum quality. Night harvesting preserves the qualities of the must.

PRODUCTION

This wine is made from the Syrah grape variety. Vinification follows the traditional method with destemming, and fermentation took place in horizontal rotary tanks. The fermentation temperature was around 28°C, with a skin-must contact time of 10 days.

AGING

After malolactic fermentation, the wine was transferred to 225-liter French oak barrels, where it remained for a minimum of 4 months. The barrels range from new to four years old, with new oak representing 15%. The process concluded with a light clarification and cold stabilization. The final step before bottling was a sterile filtration to preserve all its organoleptic characteristics.



100% Syrah

