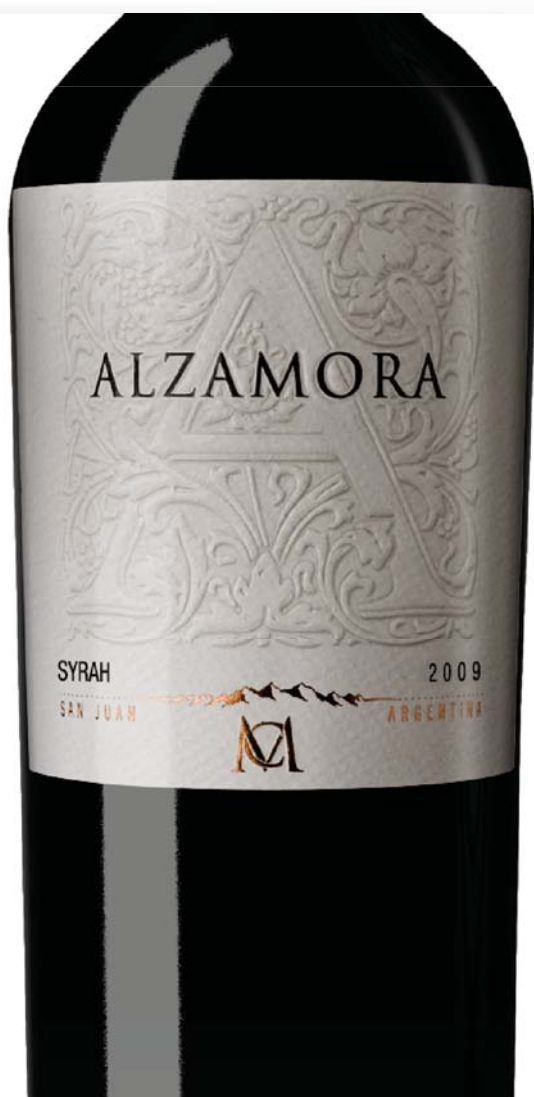


ALZAMORA



SYRAH

Syrah grapes dates back to ancient times, and its history brings us reminiscence of Persia, Greek and Italy. In France, it is cultivated in the Rhone Valley. In Argentine, San Juan offers great soil to this variety. The intensity of colours range between red and purple, with blue tinges. Pleasant spicy note, it captivates the palate with its touch of clove and a bouquet of red fruits, such as cherries, blackberries and raspberries. It displays notes of vanilla and caramel, contributed by the new French oak casks during the ageing process. Fleshy in the mouth, good body and structure, ideal accompaniment to grilled meats, matured cheeses and ham. It is best served at a temperature of 16° - 18° C.

Year: 2009.

Date of harvest: March, first fortnight.

Conduction: espalier system.

Irrigation: by dripping with meltwater from the Cordillera de los Andes.

Harvest: manually, in boxes of 20 kg.

Fermentation: traditional at a temperature of 28° 30°C.

Maceration: pre-fermented at cold temperature for 2 days, and post-fermented for 10 days.

Ageing: in new French oak barrel for 12 months.

Analytic data

Alcohol: 14° Gl.

Total acidity: 6.12 g/l.

Residual sugar: 3,90 g/l.

pH: 3,80.

Dry extract: 32.12 g.

Production: 20.000 bottles.



BODEGAS & VIÑEDOS

