

ARRAYÁN SYRAH

SYRAH GRAPES FROM VINES ON THE LA VERDOSA ESTATE (TOLEDO).
SANDY SOILS AT AN ALTITUDE OF 510 M.

- Tasting

Garnet red with lots of extract. Intense aromas of red fruits and violets. Very mineral and spicy Powerful and velvety in the mouth. Expansive and well-rounded.

- Match with

Red meat and pasta dishes.

TASTING SHEET

- Varieties - 100% Syrah
- Ageing - Twelve months in French oak casks; 12 months in the bottle
 - Alcoholic strength - 14% vol.
 - pH - 3,70
 - Overall acidity - 5.42 g/l
- Winemaking - The best grapes are hand harvested and selected, then vatted by gravity feed. Cold maceration for 2 days before fermentation. Spontaneous fermentation at controlled temperatures takes place in a wooden vat for around 30 days. Malolactic fermentation takes place in the vat.