ELEMENTOS

FUEGO – ELEMENTOS SYRAH

Varieties: 100% Syrah

Oak: French Oak, 9 months

Planting: Traditional, 2,5 x 2,5

Terroir: Slate and Quartzite

Harvets: Hand-Picked

Winemaking: Selection of grapes took place in the vineyard and cellar. Soft pressing. Cold maceration. Fermentation in stainless controlled temperature of 22 ° C for 20-30 days. The malolactic fermentation takes place in underground reservoirs in touch with fine burbas.

Tasting Note:

View: High layer of cherry red colour.

Nose: Very intense, showing ripe fruit, berries, vanilla and spices. It has a complex nose, where cocoas and raspberry appear.

<u>Taste</u>: It's a full-bodied wine, fresh and smooth on the palate, with well integrated tannins and a long and spicy aftertaste.

Gastronomy: Ideal accompaniment for roast meats, stews and cheeses.

Service: 16 - 18 °C.

Awards: Vintage 2013, Bronze Medal – DECANTER World Wine Awards 2015



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TECHNICAL DATA:

Degree: 14% Vol.

Ph: 3,58

Acidity: 5,10 gr/l en Tartaric

Volatile Acidity: 0,37 gr/l

Reducing Sugar: 0,20 gr/l

SHEET LOGISTIC:

Bottle: Bordeaux

Cork: Extruded / Synthetic

Capsule: Fire Mixed

Labels: Elementos Fuego

Box: ELEMENTOS, no separators

