

siosy...

SioSy – 100% Sirah/Syrah.

Varieties: 100% Syrah from our own vineyards. Production is under 3000 Kg per Hectare.

Areas of Production: From the Calatayud Denominación de Origen, at altitudes between 680 & 1,050 metres, from the villages of Acered, Alarba, Maluenda, Castejón de Alarba, Olivés, Morata de Jiloca and Velilla de Jiloca.. The mountainside vineyards, on soils of quartzites, produce wines with a distinctive mineral quality.

Winemaking: The first selection of grapes took place in the vineyard, choosing the oldest and healthiest vines. The grapes were hand-picked, during the first week of October, and after further selection in the winery, were crushed, de-stemmed, and cold macerated. Fermentation took place in stainless steel tanks at 22°C during 20-30 days. After separating the free-run juice and after pressing, the malolactic fermentation happens in underground concrete tanks. Finally, the wine is transferred into French oak barrels for a stay of 9 months, before being bottled.

Tasting notes: High layer of cherry red colour. Very intense, showing ripe fruit, berries, vanilla and spices. It has a complex nose, where cocoas and raspberry appear. It's a full-bodied wine, fresh and smooth on the palate, with well integrated tannins and a long and spicy aftertaste.

Presentation: Burgundy bottle. Packed in 6 or 12 bottle cases.

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

Service: Serve at 18°C.

Awards:

SioSy 2009: Nuevo Vino 2011. Silver Medal



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