

Paal 01

100% Syrah

VINEYARD

Village: San Martín de Unx
Subzone: Baja Montaña
Altitude: 500 m

HARVEST

Hand pick-up harvest carried out in October Yields were very low as a consequence of the lack of rain during Spring and Summer. Health of the vineyard was excellent, obtaining grapes of very high quality

VINIFICATION

Pre-fermentation cold maceration (cold soak). Low- temperature fermentation in concrete tanks. Malolactic fermentation in concrete tanks.

aged for 18 months

PRODUCTION

8.200 bot.

SERVING TEMPERATURE

Attractive dark-cherry red with purple hues.

To the nose, it faithfully expresses the Syrah varietal personality with powerful aromas of red fruit and violets. Outstanding aromatic complexity that evolves into spices, black pepper and cocoa with hints of dark fruit and liquorice underscored by subtle mineral notes.

In the mouth, it prove well-structured, fresh and tasty, with the fruit retaining the leading role. Outstanding silky tannins provide roundness and a long, intense, elegant finish

