



Xi'ipal

SYRAH La Celada

SINGLE VINEYARD

La Celada
Village: San Martín de Unx
Subzone Baja Montaña
500 m altitude

VINIFICATION

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

Aged for 15 months in 400-litres French oak barrels.

PRODUCTION

2.950 bot.

TASTING NOTES

Intense ruby-red.

Complex nose of wild fruit, blackcurrants, blueberries and subtle notes of violets blending perfectly with creamy notes of sweet spices and cinnamon.

Well-structured, elegant mouth, silky tannins, spicy notes and hints of liquorice. Persistent.

