

SIERRANORTE

bodega

1564 SYRAH RED ORGANIC 2020

GRAPE VARIETIES

Syrah 100%



VINEYARD AND TERROIR

Location: Las Maricas-Los Terreros.

Altitude: 700-740 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Medium-deep sandy limestone.

Age of the vines: 22 years.

Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour rapid assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

The grapes of this wine are harvested at night. A pre-fermentation cold soak is done with frequent pump-overs. This is followed by a temperature-controlled alcoholic fermentation, and then 4 months ageing in French and Central European oak, before being bottled. The processes leading up to the bottling (fining, stabilisation and filtering) are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A deep, black cherry colour with light purple glints. Red berry and black fruit on the nose with strawberry, raspberry, blackberry and blackcurrant coming through together with subtle toasty oak and hints of spice. Very flavoursome and round on the palate with good acidity and a lingering finish.

SERVING RECOMMENDATIONS

Great with highly-seasoned dishes, stews, red meat and game dishes. Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE 14.

AVAILABLE IN BOTTLES OF 75cl.

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