

SIERRANORTE

bodega

1564 NATURAL RED 2019

GRAPE VARIETIES

Syrah 100%



VINEYARD AND TERROIR

Location: Las Maricas-Los Terreros.

Altitude: 700-740 metres.

Climate: Continental climate influenced by the Mediterranean.

Soils: Medium-deep sandy limestone.

Age of the vines: 22 years.

Growing system: Trellised in Cordon Royat.

Harvest date: 30/09/19

VINE-GROWING

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

WINE-MAKING

Hand-harvest of the healthiest grapes early in the morning, when the temperature is fresher. Vating and spontaneous alcoholic fermentation, made by natural yeasts. Temperature of fermentation does not reach 24° C. Minimal intervention with pump ups, which extracts low tannins and makes this wine fruity, with low astringency, all this without distorting the expression of variety, terroir and the environment.

TASTING NOTES

Presents an intense cherry red colour. Ripe red and black fruit on the nose, Strawberry, blackberry, blueberry and notes of sweet peach and spices: cinnamon, and cloves even though it has not remained in barrel. When it opens up in the glass, it is fresh, with lavender and scrub herbs hints.

Very sweet and warm on the palate, tannins are quite present but they are very ripe, it is round, with balanced acidity and a lingering and harmonious finish.

SERVING RECOMMENDATIONS:

Perfect harmony with pâte, cured pork products, red meat and stews. Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE: 14,5% Vol.

ANALYTIC DATA: PH 3,80 AT 5,10

AVAILABLE IN BOTTLES OF 75 cl.

Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: info@bodegasierranorte.com

www.bodegasierranorte.com

