



VALCANTO

SYRAH



GRAPE VARIETY: 100% Syrah

D.O.: ALMANSA

VINEYARD: 110 hectares, single estate, 25-30-year-old trellised vines, 700-800 metres altitude organic & sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall

HARVEST: night harvest of grapes with optimal maturity starting mid-September

VINIFICATION: maceration for 3 weeks, fermentation with gradual increase in temperature up to 29° C. to obtain good colour and then a gradual decrease to 23° C. to preserve the primary aroma of the fruit

AGEING: 6 months

TYPE OF CASK: American fine grain medium-toasted oak casks (300 L)

TASTING NOTES:

Full-bodied red wine with rich aromas of red cherries, plums and blackberries and spicy notes of black pepper. Remarkable red fruit presence on the mid-palate, soft tannins and medium-long finish. Balanced, excellent acidity, smooth and elegant in the mouth with a subtle hint of toastiness. Great ageing potential.

FOOD PAIRING:

Enjoy this award-winning wine simply by itself or accompanied by tapas, roasted, grilled or fried dishes, barbecued or grilled red meats, cured meats (ham, chorizo, etc.) and semi and fully matured cheeses.

Best served at 16-18°C.



PIQUERAS
BODEGAS Y VIÑEDOS