

Syrah

Characteristics

Protected Designation of Origin

Dehesa del Carrizal

Grape Variety

Syrah

Production

20.000 bottles/year

Vineyard

Date of Plantation

1997 & 2007

Area

7 hectares

Aging

Barrel Type

French oak

Barrel Age

New and up to 4-years-old



A special variety that we take care of with a special production process. Fermentation occurs in tanks and then further malolactic fermentation takes place in new French oak barrels.

One year in the rows of French oak barrels and 18 months in the bottle before being released in the world. The result: an amazing cherry red coloured wine with purplish rims.

On the nose it is very intense and presents a mix of ripe fruit jam, black olive and toasted notes.

Mouth-filling, big and robust. Despite its intensity it has a perfectly exquisite finish. Optimal enjoyment at 16°C.



16 °C



100% Syrah



12 to 14 months