



SYRAH

Grape variety: 100% Syrah

Vineyards: Famatina Valley

Fermentation: Max Temperature 15° - 18° C with 5 days maceration

Harvest method: By hand

Alcohol: 12.5%

Acidity: 5.43 g/l

Residual sugar: 2.14 g/l

Vineyard elevation AMSL: 1,100 m (3,600 ft)

Oak regimen: No

Food pairing: Certainly enjoyable in its youth, but will age beautifully. A wine to try with a wide range of red wine-friendly foods.

Bottle Ageing: 12 to 24 months

