



TEN BARRELS SYRAH Reserva 2018

This dry red wine is made from Syrah grapes from the vineyards surrounding the Kamnik winery. The unique touch of this wine results from the double crop reduction, a method which leads to a partial dehydration of the grapes on the vines and obtaining phenolic ripening of the grapes. The wine has an intense ruby red color, high extract and high ageing capacity. The bouquet is abundant in blackberry, black currant, java plum, is spotlighted through the vinification with 8% of Vranec grapes. The complexity of this wine comes from the ageing in new American and French oak barrels for 20 months, which enables obtaining discreet spicy tones of mocha coffee, vanilla, licorice and dark chocolate. The taste is elegant and full-bodied, with excellent structure, soft and velvety tannins and perfectly integrated oak aromas with a long aftertaste. The wine has a bottle ageing capacity of several years.

Recommended serving temperature: 15-18°C.

Pairing: with meat specialties, especially with game in piquant sauces.

Alcohol: 16.5% by Vol.

Bottled: December 2020