

TEN BARELS SYRAH Reserva 2017



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 red and dark berries, complemented with sub tones of violet flowers which is spotlighted through the vinification with 2% of Viognier grapes. The complexity of this wine comes from the ageing in new American and French oak barrels for 17 months, which enables obtaining discreet spicy tones of clove complemented with aromas of mocha coffee, vanilla and licorice. 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: 15.9% by Vol.

Bottled: June 2019

Награди: Balkan International Wine Competition, Bulgaria 2019 – **Gold Medal**
Mundus Vini Spring, Germany 2020 – **Gold Medal**
Syrah Du Monde, France 2020 – **Gold Medal**