

Ten Barrels Syrah Reserva 2015



This estate bottled Syrah wine is marked with a touch of excellence resulting from the double crop reduction, which leads to a partial dehydration of the grapes on the vines, but also from the presence of 4% of Vranec grapes. These steps enable obtaining a phonologically ripe wine with an intense ruby red color, high extract and high ageing capacity. The bouquet is abundant in red and dark berries. The complexity of this wine comes from the 12-month ageing in new American and French oak barrels that enable obtaining discreet spicy tones of clover, complemented with aromas of dark chocolate, vanilla and liqorice. The taste is elegant and full-bodied, with excellent structure, soft velvety tannins and nicely integrated oak aromas with a long aftertaste.

Recommended serving temperature: 14-16°C.

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

Alcohol: 14% by Vol.

Bottled: December 2016

Awards: Selection 2017, Germany – **Gold Medal**
Terravino 2016, Israel – **Gold Medal**