

Ten Barrels Syrah Reserva 2012



The uniqueness of this Syrah wine, originating from our own vineyards, is created by applying the double yield reduction method which results in a partial dehydration of the grapes on the vine. These ampelotecnical procedures enable obtaining a phenolically ripe wine with an intense ruby red color, with high extract level and ageing potential. The aroma is complex, fruity and spicy, abundant in red and dark berries, revealing blackcurrants. The taste is elegant, full-bodied, with a long aftertaste. The 25-month ageing process, taking place in new American and French oak barriques, results in a good structure, integrated tannins and aromas of vanilla and blackberry jam.

This wine is a perfect match with meat specialties, especially game in piquant sauces. Recommended serving temperature: 14-16°C.

Alc. 16.1 % by Vol.

Bottled: May 2015

AWARDS:

- AWC Vienna 2015, Austria - **Gold Medal**
- SYRAH DU MONDE 2015, FRANCE - **Gold Medal,**
THIRD OF TOP 10 WORLD SYRAHS !