

## Syrah 2005 Barrique



This wine is produced from carefully selected grapes, 95% of Syrah and 5% of Cabernet Sauvignon. It is a complex, full-bodied wine with a ruby red color and with a dense, ripe and concentrated fruity character that reminds of cherries. The 16 months of aging in new 225l French and American oak barrels integrates subtle smoke and vanilla aromas, enhances the ripe fruit hints, softens the tannins, adds identity and ensures the long and elegant finish. Its excellent structure and freshness will ensure the development of the farther complexity through appropriate cellaring. During the maturation process this wine may deposit slight sediment.

Enjoy it with red meat or game specialties, strong cheeses and with a variety of flavorful spicy cuisines.

Recommended serving temperature: 16-18°C.  
Decanting prior to serving is recommended.

Bottled: April, 2007

AWARDS:

- Agrofood 2007, Gold