



CLASICO SYRAH

Vineyards

Famatina Valley – La Rioja, Cuyo Region
Altitude: 1040 mts ASL.

Technical Information

Varietal Percentage:	100% Syrah
Alcohol:	13,5% by vol.
Acidity:	5,33 g/l
Residual Sugar:	2,55 g/l
PH:	3,67
Dry Extract:	31,32 g/l

Production

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves.

Maceration Period: 3 days in contact with its solid parts.

Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled.

Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

Wine Description

This wine has an intense red color with bright violet tones as well as a complex bouquet of fresh and sour cherry aromas. The fresh fruits of this well-balanced wine also come through on the palate and blend with proper acidity to ensure a long, persistent finish.
