

# Élez

Pago Finca Élez

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### SYRAH 2020



**VINEYARD OF ORIGIN:** Estate wine from the plot La Nueva - Finca Élez - El Bonillo (Albacete) at an altitude of around 1.000 meters above sea level.

**SOILS:** Coming from the Mesozoic and over 66 million years old. The type of soil is sandy clay loam on a limestone base.

**CLIMATE:** Continental, alternating very cold winters with hot summers, with large temperature differences between day and night.

**VARIETIES:** SYRAH

**PRODUCTION:** We limit the yield in favor of grape quality. Annual production below 7.000 Kg/HA.

**VINIFICATION:** Manual harvest and selection table. Maceration with a third of the grapes without destemming for approximately 40 days. Maceration control by tasting. During maceration, we carry out gentle pumping over for a soft extraction of tannins. Controlled fermentation below 25°C.

**AGEING:** A total of 14 months in and French oak barrels

**ALCOHOLIC CONTENT:** 14°.

**PRODUCTION:** 1.665 Bottles.

**ORGANIC WINE:** The work in the winery is carried out under the guidelines of organic wine since 2011. The climate of the area favors organic cultivation: a very dry environment and fresh air help to keep the vineyard healthy.

#### CLIMATIC CONDITIONS FOR THE 2020 VINTAGE

In 2020 it rained generously in the spring. Average temperatures were normal throughout the cycle. In a dry summer with the odd heat wave, relief came at night due to the extreme continental climate in the area.

#### TASTING

The characteristics of this Syrah varietal are finesse and elegance. The climate and altitude give it its own character and personality. The wine has a deep ruby red color with a garnet reflection. The nose is clearly marked by delicate aromas of cassis, berries and spices. On the palate, it shows a smooth texture, very balanced and with a good fine and silky structure. This wine has good cellaring potential.