



Pago Finca Élez

Vinos históricos

SYRAH 2007



VINEYARD OF ORIGIN: Estate wine from the plot “La Nueva” and “La Paloma”- Finca Élez - El Bonillo (Albacete) at an altitude of 1,080 meters above sea level.

SOILS: Coming from the Mesozoic 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: Controlled and less than 13.000 Kg/Ha.

VINIFICATION: Cold maceration for 4 days at 14°C of destemmed grapes without crushing. Fermentation for 14 days at 25°C in a small stainless steel tank followed by a 10-day maceration to fix the color and aromas.

AGING: 14 months in French oak

PRODUCTION: 7.000 bottles.

TASTING

Bright ruby red color, intense, fresh and attractive aromas of red fruits, well balanced with the wood. Mineral and spicy hints of pepper and rosemary.

Fresh and round on the palate, with a long finish, marked by complexity and a very good balance between fruit, oak and acidity. It is long and round and overall an excellent representative of a single varietal Syrah.