



Élez

Pago Finca Élez

Syrah 2021

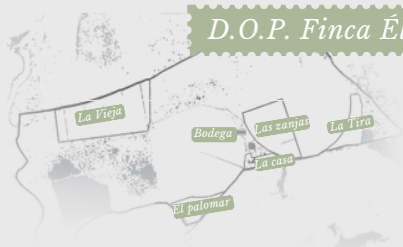


The characteristics of this Syrah varietal are finesse and elegance. The climate and altitude give it its own character and personality.

You'll like it for

Being very representative of its variety, although it will surprise you with its lightness and freshness, more typical of Syrah from other latitudes.

D.O.P. Finca Élez



Varietal

Syrah.

Vineyard

Estate wine from the plot La Nueva -Finca Élez - El Bonillo (Albacete) at an altitude of around 1000 meters above sea level.

Soils

Sandy clay loam on a limestone base.



**HARVEST 2021,
A FLUENT
VINTAGE.**

- Mild temperatures in spring.
- Summer heat waves.
- Long and soft ripening.

VINTAGE

- Early in the morning to keep the temperature of the grapes low until it enters the winery.



Production and aging

Vinification includes manual harvest and table selection, followed by maceration with a third of unstemmed grapes for about 40 days, controlled by tasting. Gentle pumping over is carried out for delicate extraction of tannins. Fermentation is controlled at less than 25 °C. The wine is aged for 12 months in French oak barrels from various forests and cooperages.



Tasting notes:



APPEARANCE: Intense purple color, clean and bright.



NOSE: Delicate aromas of berries and spices.



PALATE: A smooth texture, very balanced and with a good fine and silky structure.



Alcohol
14 % Vol.

Volume
5176 Bot.



PAIRING

Stews, roast lamb, chili con carne, mushrooms and dark chocolate.

