



BLANEO SYRAH

Two slopes at heights of between 360 and 380 metres altitude, with sandy loam soil in the lower area and calcareous clay soil in the higher area, enveloped in a continental climate with Atlantic influences, offer an ideal environment for growing the Syrah varietal.

VARIETALS

100% syrah

WINEMAKING

The grapes were hand-harvested and placed in 12 kg crates. On arrival at the winery, the grapes were then selected on reception tables. Alcoholic fermentation and maceration took place in stainless steel vats; this delicate process lasted 20 days, during which the fruits noblest elements were extracted. Malolactic fermentation took place in French oak barrels. The wine was then racked and matured for 10 months longer in fine grain, French and American oak, Bordeaux style barrels

TASTING NOTES

COLOUR: Bright and intense cherry-red, with great depth.

AROMA: Red fruit, balsamic and tobacco notes perfectly synchronize with the varietal characteristics.

PALATE: Ample, full and moreish on the palate with a silky, fruity finish.

This wine expresses the adaptation of this varietal to our land and climate. It has been delicately crafted to define the strength of the varietal and the character of our estate

Origin: D. O. Navarra.

Alcohol Content: 14 % vol. Approx.

Serving Temperature: 16 ° C.

Aging potential: 10 years.