

BLANEO SYRAH

Two slopes at between 360 and 380 metres above sea level with two different soil types; sandy loam soil in the lower area and calcareous clay soil in the higher area. Both slopes enjoy a Continental climate with an Atlantic influence, awarding the Syrah varietal ideal growing conditions. The vineyards are grown using organic farming methods and production is limited to 4,000 Kg/Ha.

Limited edition: < 7,000 bottles.

VARIETAL

100% syrah.

WINEMAKING

The harvest was carried out manually in the highest quality areas where the fruit was selected and placed in 12 kg crates. At the winery, the grapes were then again selected on the reception tables and vatted. The delicate process of alcoholic fermentation and maceration took place in small stainless-steel tanks for 18 days. Malolactic fermentation took place in French oak barrels. The wine was then racked and matured for 12 months longer in fine grain, French and American oak, Bordeaux style barrels. Wine stabilization is natural.

TASTING NOTES

COLOUR: Intense cherry red, bright with high intensity.

NOSE: Aromas of mature red fruits and balsamic notes, denoting complexity and varietal character.

PALATE: The palate is intense, full, balanced and long. The finish is fruity, silky and persistent.

Blaneo Syrah 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 in Olite-Navarra.

Origin: D.O. Navarra.

Quality Group: Red wine aged for 12 months in oak barrel.

Alcohol Content: 15,5 % vol. approx.

Serving Temperature: 16° C.

Aging Potential: 5 years.

Allergens: Contains sulphites.

Suitable for vegetarians and vegans

