

# ÒLIBA '20



## TECHNICAL SHEET OF THE VINEYARD

Situation of the vineyard:	Siurana d'Empordà
Soil Type:	Alkaline, loamy texture and argillaceous
Varieties:	Syrah
Year of planting:	2002
Training system:	Espalier
Plantation framework:	2x1
Pruning:	Doble Guyot
Harvest:	Manual

## TECHNICAL SHEET OF THE WINE

Varieties: Syrah 14%vol

Winemaking: Cold pre-fermentative maceration. Fermentation at controlled temperature (22°C-23°C).  
Maceration for 15 days and then bleeding from the tank to obtain a quality wine.

Tasting notes: Intense cherry color with a purple edging. Young character with aromas of spices and black fruit, licorice. Long and soft on the palate, with notes of ripe tannins.

Food matching: Xató, pularda, duck with plum jam or red fruits.



VINS DE TALLER®  
Siurana d'Empordà