

SIURÀ'15



TECHNICAL SHEET OF THE VINEYARD

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

TECHNICAL SHEET OF THE WINE

Varieties:	Merlot, Marselan, Malbec 14% vol
Winemaking:	Cold pre-fermentative maceration for 24 hours. Fermentation at controlled temperature (23- 24 °C) with daily ups and downs during the first stages of fermentation. Maceration for about 21 days, then aged for 12 months in French oak barrels. Without filtering or clarifying.
Tasting notes:	Cherry color with violet reflections. Aromas of black berries, cocoa, spices with balsamic notes. In the mouth; wide, structured with sensations of minerality typical of the terroir. Long and silky aftertaste.

Food matching: Hunting, red meats, Iberian, cured cheeses.



VINS DE TALLER®
Siurana d'Empordà