

VALCANTO

SYRAH

- D.O.P.:** ALMANSA
- VINEYARD:** 110 hectares, single estate, 25-30-year-old trellised vines, 700-800 metres altitude organic & sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall
- HARVEST:** Night harvest of grapes with optimal maturity starting mid-September
- VINIFICATION:** maceration for 3 weeks, fermentation with gradual increase in temperature up to 29° C. to obtain good colour and then a gradual decrease to 23° C. to preserve the primary aroma of the fruit
- AGEING:** 6 months
- TYPE OF CASK:** American fine grain medium-toasted oak casks (300 L)
- AWARDS:**
- COMMENDED** – Decanter World Wine Awards 2018 (2015 vintage)
 - GOLD** – CITADELLES DU VIN 2017 (2014 vintage)
 - SILVER** – Mundus Vini 2017 (2014 vintage)
 - COMMENDED** – Decanter World Wine Awards 2017 (2014 vintage)
 - SILVER** – Mundus Vini 2016 (2013 vintage)
 - BRONZE** – Decanter World Wine Awards 2015 (2013 vintage)
 - GOLD** – Sakura 2017 (2012 vintage)
 - GOLD** – Sakura 2016 (2012 vintage)
 - GOLD** – Berliner Wein Trophy 2014 (2012 vintage)
 - GOLD** – Asia Wine Trophy 2014 (2012 vintage)
 - GOLD** – Berliner Wein Trophy 2013 (2011 vintage)
 - GOLD** – Berliner Wein Trophy 2012 (2010 vintage)
 - BRONZE** – Decanter World Wine Awards 2014 (2011 vintage)



TASTING NOTES:

Full-bodied red wine with rich aromas of red cherries, plums and blackberries and spicy notes of black pepper. Remarkable red fruit presence on the mid-palate, soft tannins and medium-long finish. Balanced, excellent acidity, smooth and elegant in the mouth with a subtle hint of toastiness. Great ageing potential.

FOOD PAIRING:

Enjoy this award-winning wine simply by itself or accompanied by tapas, roasted, grilled or fried dishes, barbecued or grilled red meats, cured meats (ham, chorizo, etc.) and semi and fully matured cheeses.

Best served at 16-18°C.