

SYRAH VINYA MIQUEL 2018

Organic viticulture

TIPE OF WINE

Crianza red wine

Suitable for vegi people. Certified by "Union Vegetariana Española" Organic viticulture certified by "Consell Catala de la Produccio Agraria Ecologica"

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès Own vineyard. Ages of vines: 22 years old.

Soil: Clayey-Calcareous.

These vineyards are 300m above sea level with a North orientation and with a clay-calcareous soil, which makes this variety express its maximum potential by providing freshness and aroma to black fruit.

CLIMATE

Soft and wet winter. Rainy spring. Rainy summer. As a result of rain, the temperature was lower. The maturation was slower and for that reason the harvest was delayed about 10 days. Many problems of mildew due to rain (60% of rainfall exceeding a normal year). Manual selection of the grapes in the own vineyard. We obtained a healthy and quality vintage.

HARVEST

Hand selection of grapes at the vineyard. Harvest during the 3rd week of September 2018.

GRAPE VARIETIES

Syrah 100%

VINIFICATION

Complete destalking. Alcoholic fermentation and maceration in stainless steel tank for 11 days at a controlled temperature of 25°C. Alcoholic fermentation with selected yeast. Malolactic fermentation in oak barrels with autoctonous yeast.

It hadn't been cold stabilized. It had a light filtration before bottling.

CRIANZA AND AGEING

5 months in Hungarian oak barrels of 500 liter of 2nd year. A minimum of one year in bottles.

BOTTLING

Bottled on the estate in March 2019.

WINIG TIME

Will develop favourably in the next years in a good temperature of conservation.

PRODUCTION

Limited to 650 bottles

ALCOHOL: 13.72 % Vol. VOLATILE ACIDITY: 0.5 gr/l TOTAL

TARTARIC ACIDITY: 4.5 gr/l PH 3.78

PAIRING SUGGESTION: Hunted meet, red meet and cheese.

Serving temperature: 10-12°C



Wine & Cava
Mascodina Wines

El Gorner-Mas Codina 08797 Puigdàlber (Barcelona) - Spain ☎ 938 988 166

e-mail: info@mascodina.com web: www.mascodina.com