

SYRAH VINYA MIQUEL 2015



Wine & Cava Mascodina Wines

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TIPE OF WINE

Crianza red wine

AREA OF PRODUCTION

Alt Penedès. Denomination of Origin Penedès Own vineyard. Ages of vines: 19 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

Cold and dry winter. Soft and dry spring with some late frost. Good budding of the vineyards. Late spring and summer are characterized by higher than normal temperatures and dry weather continues. From mid-August to mid-September have abundant rains coincide with the harvest.

Second year of conversion to organic farming. A lot of work in the vineyards watching against common diseases but without any danger due to a dry spring and summer.

Harvest healthy and good ripening of the grapes.

HARVEST

Hand selection of grapes at the vineyard. Harvest during the 1st week in September 2015.

GRAPE VARIETIES

Syrah 100%

VINIFICATION

Complete destalking. Alcoholic fermentation and maceration in stainless steel tank for 13 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

4 months in French oak barrels of 500 liter.

A minimum of one year in bottles.

BOTTLING

Bottled on the estate in June 2016.

WINIG TIME

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

PRODUCTION

Limited to 1,260 bottles

ALCOHOL: 13.29 % Vol. VOLATILE ACIDITY: 0.76 gr/l TOTAL

TARTARIC ACIDITY: 4.6 gr/l

PAIRING SUGGESTION: Hunted meet and red meet and cheese.