



MAS CODINA

SYRAH VINYA MIQUEL 2022



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: 26 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 dry winter. Mild spring with some rain. Few fungal treatments thanks to a dry but hotter than normal summer. Ripening has advanced 15 days. Manual selection of the grapes in the same vineyard. We obtained a healthy and excellent quality vintage

HARVEST

Hand selection of grapes at the vineyard.

Harvest during the 1er week of September 2022.

GRAPE VARIETIES

Syrah 100%

VINIFICATION

Complete destalking. Alcoholic fermentation and maceration in stainless steel tank for 12 days at a controlled temperature of 25°C. Alcoholic fermentation with selected yeast. Malolactic fermentation in oak barrels with autoctonous bacteria.

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

CRIANZA AND AGEING

7 months in Hungarian and French oak barrels of 500 liter of 2nd year.

A minimum of one year in bottles.

BOTTLING

Bottled on the estate in november 2023.

WINIG TIME

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

PRODUCTION

Limited to 1.200 bottles

ALCOHOL: 12.83 % Vol. **VOLATILE ACIDITY:** 0.47 gr/l **TOTAL TARTARIC ACIDITY:** 5.4 gr/l **PH** 3.42 **SO₂Total** 30 mgr/l.

PAIRING SUGGESTION: Hunted meet, red meet and cheese.

Serving temperature: 10-12°C

MAS CODINA

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