



3.15

“Syrah on sand soil”

Grape Varieties: 100% Syrah

Soils & Vines:

Wine made from the best Syrah grapes selected from the rocky area of the vineyard surrounding the winery.

Viticulture:

We practice an ecological viticulture under the principles of biodynamics, through a rigorous manual work in the vineyard and focusing our efforts on recover the autochthonous varieties

Harvest & vinification process:

Hand picking harvest in plastic crates of 10 kg, carrying out a first sorting in the vineyard and a second berry by berry in the cellar. Cold soak (4°C) and alcoholic fermentation at controlled temperature over 26-28°C. We combine the processing

techniques punching down (pigeage) and pump over to extract the great personality of their grapes.

Long maceration and pressing at very low pressure. Aged for 16 months in French oak barrels, and malolactic fermentation in them that will qualify harmonically its aromatic expression.

Bottled without fining or filtering.

Alcohol content: 15 %vol.

pH: 3.52

Total acidity: 5.9 g/l (a.t.t)

Residual sugar: <2 g/l

Bottled: 04/07/2017

Limited Production:

478 bottles (750 ml)



Tasting notes

Dark cherry color.

Aromatic complexity of licorice, violets, cocoa, balsamic, spices and black fruit.

On the palate concentration of the aromas, elegance, silky and unctuous tannins, with a great acidity that gives freshness and long finish.



VINYES d'O LIVARDOTS