

# UVA NOCTURNA GARNACHA-SYRAH



## Description

**Varietal:** 60% Garnacha and 40% Syrah

**Vineyards:** Our vineyard is located in Ejea de los Caballeros, near the top of a reservoir, about 400 m above sea level, in a well-aired place by the intense cierzo (north wind) that prevails in our region.

**Harvest method:** Grapes are harvested at night to ensure the fruit aromas and acid are at their peak.

**Elaboration process:** Cold temperature maceration between 6° and 9° C. Then is followed by a gentle pressure in order to obtain the best free-run juice that finish its fermentation at temperature about 25° to 28°C.

**Ageing (months):** aged for 6 months in French oak barrels and at least 12 months in bottle.

**Alcohol content:** 14° vol.

## Tasting notes

**Colour:** brilliant deep cherry red with slightly dark rims.

**Aroma:** Intense notes of well-ripened fruits like blackberry on a spicy background of nutmeg giving way to raspberry and vanilla aromas from the oak.

**Taste:** Smooth at the beginning but powerful in the mouth. Intense memories of ripe black fruit.

**Serving suggestion:** ideal with rice and pasta, all kinds of red and white meats and game stews with mushrooms.