

# UVA NOCTURNA SYRAH

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## Description

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**Varietal:** 100% Syrah. Low yield vines.

**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 9 months in French oak barrels and at least 6 months in bottle.

**Alcohol content:** 13,5° vol.

## Tasting notes

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**Colour:** intense dark red cherry clean bright.

**Aroma:** concentrated nose with a powerful varietal identity. Spicy red berries, blackberries and blackcurrant.

**Taste:** powerful and particularly tasty fruit, violets, blackberries and other fruits as well as black pepper and cinnamon notes are already present.

**Serving suggestion:** suitable for pasta, fish and creamy rice with lobster. Service temperature: 16° to 18°C.