

TECHNICAL INFORMATION

Petit Syrah 2020

Date of harvest

Variety	Harvest date: start-end
Syrah	24-25.09.2020.

Average yield: 39 hl/ha

Grape varieties: Syrah: 100 %

Winemaking:

- Manual harvesting and quality control on the vineyard
- Destemming and grapes selection on the vibrating tables
- Filling the concrete tanks by gravity with whole berries
- Cold maceration: 5-7 days at 10-12° C
- Alcohol fermentation: 5-12 days at 24-26 ° C
- Hot maceration: 10-15 days at 28-30 ° C
- Malolactic fermentation
- Aging in French oak barrels 50 % new/50 % 01-year-old for 12 months
- Blending
- Filtering
- Bottling

Average annual production:

7 000 bottles 0.75 dm³

Tasting notes:

Opaque, crimson colour. A plenty of aromas dominated by violet, pepper, bacon, dark chocolate, blueberry, blackberry and smoke. A dense body created by soft tannins impress with silkiness and harmony. Lasting, slightly spice finish with notes of vanilla.

