

TECHNICAL INFORMATION

Syrah by Enira 2019

Date of harvest:

Variety	Harvest date: start-end
Syrah	14-21.09.2019.

Average yield: 41 hl/ha

Grape varieties: Syrah: 100 %

Winemaking:

- Manual harvesting and quality control on the vineyard
- Destemming and berries selection on the vibrating tables
- Filling the concrete tanks by gravity without crushing the berries
- Cold maceration: 5-7 days at 10-12° C
- Alcohol fermentation: 5-10 days at 24-26 ° C
- Hot maceration: 14-21 days at 28-30 ° C
- Malolactic fermentation
- Aging in French oak barrels: 100% new oak for 18 months
- Blending
- Filtering
- Bottling

Average annual production: 3 000 bottles 0.75 dm³

Tasting notes:

Opaque, deep ruby color. Typical varietal aromas of black cherry, blueberry, tabaco leaves, toasted bread and violet are found at the nose. The structure is masterly created with medium-high tannins displaying a unique silkiness and roundness in the mouth. A very long after taste charms at the end.

