

SYRAH MIRAZ

2020.



Basic information

WINE REGION: Slavonia

LOCATION: Mataruge

SOIL: Pseudogley with 5% humus

VARIETY: Syrah

ABV: 14,5%

SERVING: 16-18°C

Color

scarlet

Aroma

tobacco, chocolate, black berries

Taste

It has an intense and seductive taste with aromas of black currant and blueberry. Complex, full of flavor in balance with a pleasant freshness that gives elegance.

Vinification

Fermentation with maceration in stainless steel vinifiers for 15 days. This was followed by pressing and continued malolactic fermentation in barrique barrels made of Slavonian and French oak and maturation for 12 months. After bottling, it aged in the bottle for 2 years.

Reduced sugar: 2,3 g/l

pH: 3,62

Total acid: 6,4 g/l