

Monte Valonga Syrah

IGP Valle del Cinca



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TYPE OF WINE	Young oak red
VARIETIES	Syrah
GRAPE ORIGIN	Own vineyards
PAGO	Campo la Libra
PRODUCTION	20.000 bottles
PRESENTATION	Bordelaise 75 cl. 6 bottles per case

Winemaking

After the arriving at the winery and an intensive manual selection of grapes, are stripped and unloaded via conveyor belts into water cooled stainless steel tanks. Following the musts tasting the decanting and maceration timings are determined which usually last for about three weeks. Fermentation takes place at controlled temperature and never in excess of 26°C . After malolactic fermentation is transferred to french and american oak casks, during 3-5 months depending on its evolution.

ALCOHOL	14% Vol.
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Winemaker Notes

TASTING

Ruby intense red. Ripe red fruit. Balanced, full and markedly aromatic.

SERVING SUGGESTION: Poultry, roasts, barbecue and cheese.

SERVING TEMPERATURE	14 - 16°C
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WINEMAKER	Ferran Ferrer
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Own vineyard - State bottled

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