

MILHISTORIAS SYRAH

100% SYRAH, It is a Premium variety, it became fashionable in our country in the 90s and it was planted a lot, possible because it adapts very well to all types of soils. It requires a lot of sun and high temperatures, it is also resistant to diseases, its skins are thick and purple and the pulp is colorless, with good acidity.

Where: Landete, in the Serranía de Cuenca, D.O.Manchuela

Climate: Fusion of continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in this period of fruit ripening.

Soils: Deep soils with low Organic matter content, Sandy loam.

Altitude: 1100 m, The Plateau

Environmentally friendly fertilization

Harvest: Around October the 12th, manual in cases of 12 kg.

Selection: In the vineyard before the harvest and at the entrance to the winery.

Yeasts: Native, provide the character and personality of the Terroir.

Elaboration: Cold maceration for 24 hours, with temperature control, spontaneous alcoholic fermentation in 6000 liter tanks with gentle pump over for 5 weeks, lightly pressed. The wine does not undergo any stabilization or clarification process, the wines rest during the months of colder temperatures and in this way this process is carried out naturally

Aging: 225 liters French oak; second and third use, for 4 months.

Tasting notes: Intense violet color, very attractive, fruity, floral, smells of blackberry, black currant, violet, aromatic herbs such as Rosemary, pepper, we can find licorice, in the mouth it is violet caramel, ripe red fruits, with round tannins, meaty Wine, elegant in the mouth, silky, medium and pleasant acidity, rich, cheerful.

Pairing: Perfect accompaniment to red meat, roasts, stews with a powerful flavor, grilled meats, Iberico ham, lamb stew, roast duck, game.

ORGANIC AND VEGAN

