



Name	<b>HOLY MOLY Syrah</b>		
Producer	Weingut Markus Schneider		
Variety	Syrah	Taste Profile:	Dry
Vintage	2020	Region:	Pfalz
Producer	<p>Markus Schneider from Ellerstadt in the Palatinate region is today one of the most famous winegrowers in Germany. Less than 25 years ago, his father delivered the little bit of red and white wine he had to the cooperative society. Today, almost 100 hectares of vineyards are turned into red wine, white wine, rosé wine and sparkling wine in the Markus Schneider winery.</p>		
Soil & Climate	Sand, loam, mineral limestone & clay. Cool climate.		
Vintage	<p>A unique wine year had already been announced in the spring months. The record-breaking period of warm weather had already begun in April and ensured excellent flowering conditions by the end of May. This was followed for a short time by a number of blessed land rains, which carried the vines through the long period of heat that followed. The harvest at the estate began on 3 September in glorious weather, which accompanied the team until the end.</p>		
Vinification	<p>Manual harvest of ripe and healthy grapes followed by traditional mash fermentation over a period of 18 days. After pressing, the wine matured at a constant cool cellar temperature for 14 months in new and perennial wooden barrels of various formats and again for 22 months in the bottle.</p> <p>Alcohol level: 14% vol. Residual sugar: 0.7 g/l Acid level: 5.7 g/l Lifetime expectation: 10+ years</p>		
Colour	Dark ruby red.		
Nose	The bouquet is highly aromatic and dominated by a potpourri of dark forest berries		
Taste	On the palate, there is a concentration of the aromas in their purest form. Compact, concentrated, reduced - truly a bomb in a wineglass.		
Serving suggestion	Refines all dishes that contain dark meat, such as game, roast beef or lamb chops.		

