



“La SABINA”

Denominación de origen Pago Guijoso

FINCA LA SABINA SYRAH

Name of the wine:	Finca La Sabina Syrah
Wine type:	Red wine from D.O. Pago Guijoso
Area of production:	D.O. Pago Guijoso
Vintage	2017
Vintage qualified by the D.O. as:	Very good
Grape varieties in this wine:	100% Syrah
Ageing:	11 Months on French barrel
Bottle type:	Wide-shouldered Bordeaux
Cases and bottles:	6-bottle cases of 75cl,
Alcoholic degree:	13.5
Total acidity:	5.98
pH:	3.48
Volatile acidity:	0.66
SO2 free/total:	13 / 62

WINEMAKING PROCESS

The grapes of this vineyard are picked by hand in the early hours and taken to the cellar in small 15kg crates. After they have undergone a selection process on a sorting table, the fruit is put into our self-emptying stainless steel tanks where it stays at a temperature of 12°C to macerate for 12 hours. The temperature is then raised to 21°C for the fermentation process. This wine was aged for 11 months in extra fine-grained French oak barrels selected from the best cooperages in the world.

GROWING SEASON

Compared with the previous year, the 2017 growing season was wetter with rainfall reaching the annual average for our area. Temperatures were mild during the ripening period which helped produce very high quality grapes.

TASTING NOTES

A deep black-cherry colour with a ruby rim, dense tears on the inside of the glass and blueish glints reflecting the integrity of the wine. Ripe fruit aromas come through on the nose with patisserie aromas and balsamic notes reminiscent of Mediterranean mountains. Also spices with light, creamy, sweet touches together with smoky, toasty-oak hints.

