



OSCA SYRAH RESERVA



VINTAGE 2010

VARIETY Syrah

HARVEST Hand harvested

ELABORATION Fermented during 15 days in stainless steel tank with controlled temperature between 25- 28 °C . After malolactic fermentation remain in oak cask for ageing

AGEING During 18 months in french oak cask

TASTING NOTES Dark pillory colour with high robe, captivating fragrance in nose with violet floral aromes and ripe fruits (gooseberry and blueberry), toasted and cocoa very elegant. Balsamic with eucalyptus and rosemary hints. Slightly spicy with cardamom hints. In mouth is silky, captivating in palate, intense in flavor with a long final persistence

FOOD PAIRING Meat hunting dishes with bittersweet sauces, deer tenderloin, duck with orange

SERVING TEMPERATURE 18° C