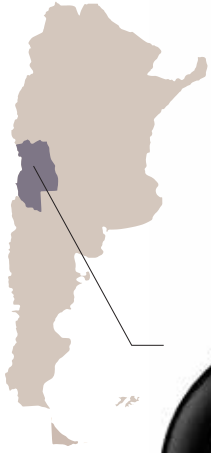




SIETE FINCAS
WINES & VINEYARDS

SIETE FINCAS
SYRAH 2018



VARIETY Red 100% Syrah 🍇 HARVEST 2018

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT It was carried out under optimal climatic conditions. Notably, it was an unusually dry summer with a greater thermal amplitude. This phenomenon responds to very little rain and low relative humidity. Obtaining as a result healthy grapes of excellent quality and yield.

HARVEST DATE 03/28/2018 – 03/31/2018

VINEYARDS AGE (average) 17 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 100-120 qq/ha

PICKING Hand picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 3 days soaking in cool and 21 days at 24°-26° C

AGEING 6 months in french oak

BOTTLE AGEING 6 months

🍇 WINEMAKER Sergio Montiel

ALCOHOL 13,4% v/v

CORK DIAM Cork

REMAINING SUGAR 2,05 grs/l

STORAGE 3 years

PH 3,9

PACKAGING Case 6 and 12 x 750 ml

TOTAL ACIDITY 5,16 grs/l

PRODUCTION 5.400 bottles



TASTING NOTES

SIHT *Deep red with black sparkles, bright.*

AROMA *Elegant and of great aromatic intensity. Sweet, fruity and spicy with a subtle presence of wood and smoked.*

MOUTH *Delicate sweet and sumptuous entrance on the palate; silky texture. Fruits and an attractive spicy leave. Of great persistence in the mouth.*



FOOD PAIRINGS

Ideal for grilled meats, red meat sauteed with wine, duck, turkey and cured cheeses. Temperature service 18° C.

