

| SAMARUCO



GRAPE



50% Syrah 50% Petit Verdot

VITICULTURE



Production rate at El Corchuelo estate is of 3500 kg/h for the Petit Verdot and of 5000 kg/h for the Syrah. On this marl-lime vineyard this two grape varieties will be harvested separately according to their ripeness timeline; the vineyard will suffer very limited herbicide application.

HARVEST



Night harvest is carried out by hand-picking and using reduced 14kg baskets in order to prevent grapes from scratching and crushing

VINIFICATION



After picking from the vineyard grape clusters are chilled and then selected on the vibrating table before entering the steel tanks. Few clusters are not destemmed in order to take advantage of the outstanding expression and aromas concentration granted by El Corchuelo vineyard. Following the alcoholic fermentation the malolactic fermentation takes place from the steel tank to the cask where the wine will be ageing for 12-16 months in french oak casks aged 3 years.



WINE TASTING NOTES

Medium-full bodied with a deep purple color. On the nose it shows an intense earthy character combined with red fruit aromas.

The palate is balanced and intense with a long elegant finish.

WINE PAIRING

Winter stews, grilled vegetables, wild game meat, lamb meat, cured cheese, quince and chocolate based desserts

WINE SERVING TEMPERATURE

16°C

UNIT QUANTITY

750ml bottle
6-bottles box