



DENOMINACIÓ D'ORIGEN EMPORDÀ



Syrah 70%
Garnacha 30%



14.5% Vol.
Plus 2013: Guia Peñín 91



French Oak: 12 months

VINIFICATION

The grapes are from the *Mountain* (Syrah) and *Cypress Trees* (Grenache) vineyards where the production is less than 3000 kg per hectare. Cold maceration prior to a long, temperature controlled fermentation. The tanks are drained after fermentation using the effect of gravity. 12 months barrel ageing in French oak – the Plus is a selection of the best Syrah and Grenache barrels.

TASTING NOTES



Colour: cherry red with a dark red border; clean and intense.



Aroma: balsamic and fresh with a lot of character. Elegant notes of black and red fruit marmalades, with hints of sweet, dark chocolate and graphite that lead to a spicy and slightly smoky finish on the nose.



Taste: meaty, strong and tasty with sweetened fruits and spices. Balanced with mature tannins and a long and elegant finish.

FOOD PAIRING

Red meat, poultry and game; cured and mature cheese; pulses, casseroles and cured meats.

Serve in a Syrah glass and open 15 minutes before serving.