CASTELAS SYRAH



Vin de France

Grape varieties: Syrah (100%)

Terroir: Limestone garrigue, loams, clay-limestone soils.

Average age of vines: 15 years.

Yield: 35 hl/ha.

Farming: Sustainable

Winemaking process: The grapes selected are coming from the best micro zone for the grape varietal in our vineyards. After been destemmed, they macerate on the skinfor five weeks, followed by three weeks fermentation.Five weeks of skin maceration, followed by three weeks of fermentation with temperature control between 20 and 28°C.

Aging: 6 months in concrete tanks.

Tasting notes: Deep ruby color, red and dark fruits on the nose with intriguing little spiciness, open on a round deep smooth palate with long finish. Great aging potential!.

Food pairings: Any type of meat, aged cheese, pasta with rich sauce.