

Selene - Syrah



CRAMELE
RECAS



Year:	2021
Variety:	Syrah
Alcohol content:	14 %
Appellation:	DOC-CMD Recas
Acidity:	5 g/l
Classification:	Dry
Empty bottle weight:	0.780 kg



| Viticulture and Vinification |

Syrah is made from grapes which are part of the yield control strategy adopted in the vineyard. Syrah vines have a tendency to overcrop which can lead to thin wines if not controlled. At Cramele Recas, this is done by removing a portion of the grapes soon after flowering, before the vine has started to swell them into grapes. Thereafter the emphasis is on fully ripening of the remaining grapes to ensure generous flavor and deep color. The in-winery handling of Syrah is basic and relies on simple processes to preserve the grape flavor and keep the wines open and agreeable. 1 year aged wine in barrique and unfiltered with a potential of aging in bottles minimum 10 years.

| Tasting notes |

Purple red with violet reflections, good limpidity. Intense aromas of red fruits (sour cherries, blueberries, black currants), floral aromas (violets). High acidity, medium body, young and ripened tannins, a velvety wine with integrated alcohol and an intense ending. Balance between aromas, alcohol and tannins.

| We recommend this wine with: |

Cheeses with caraway, salad with sun-dried tomatoes, veal Carpaccio, barbecue, red tuna, desserts with red fruits, walnuts, almonds, currants.

| Serving temperature: |

15°C – 17°C

Winemakers:

Hartley Smithers

Nora Iriate



750 ml