

Pago Finca Élez

The First Estate in Spain with its own Designation of Origin



Nuestro Syrah 2009

Vineyards of origin.

La Nueva y La Paloma,
Finca Elez – El Bonillo, Albacete.
Altitude: 3543 ft – 1,080 metres.

Soil.

Poor, loose and good drained, with clay-limy characteristics.

Varieties.

Syrah 100%

Production.

40 hectoliters / hectare.

Maceration.

Cold maceration of 4 days at 14°C of destemmed grapes without crushing them for a better extraction of fruit flavours.

Fermentation.

14 days at 25°C in small deposit of stainless steel followed of a maceration of 10 days to set the color and aromas.
Malolactic fermentation in French oak barrels.

Ageing.

30 months in French new oak barrels.

Volume.

7,000 bottles.

Tasting notes.

View. Bright and intensive ruby red colour.

Nose. It has intensive, fresh and attractive red fruit aromas, very well balanced with the wood. Minerals and spice touches (pepper and rosemary).

Mouth. It is fleshy and round at the palate with a long aftertaste, marked by its complexity and very well balance between fruit and wood. It is elegant, intensive and pleasant in the after nose. Long and round at the same time, excellent acidity.

Climatic conditions of the vintage 2009.

Cold and covered with snow winter. Cool spring with rainfall and late flowering. Summer with mild temperatures allowed to extend the rippling cycle and the harvest. Big thermal differences between day and night, with especially cold nights, allowed us to have a longer and complete maturation, improving the freshness and the aromas