

DON DAVID

SYRAH



ORIGIN:

Calchaquí Valley, Argentina

TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 350 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

VARIETY:

100% Syrah

HARVEST:

Beginning of March

WINEMAKING:

The winemaker goal is to produce elegant and complex wines in the range. The first work is in the vineyards to obtain concentration and balance using vines older than 20 years. The harvest is manual, putting clusters in small 22kg boxes. In the winery the must is produced using just first press juice. 70% of the wines is aged in small barrels of both American and French oak for 12 months. 100% of the wine goes through malolactic fermentation spontaneously.

TASTING NOTES



Crimson red, profound with purple borders.



Attack full of spicy notes, cassis and cloves. Vanilla aromas present at the end.



A fruity mouth full of cassis with round and sweet tannins. The barrel spell contributes with vanilla notes.

ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	3,0 grs. / lt.	5,90 grs. /lt.	3.65

