



MARQUES DE GRINON

www.pagosmarquesdegrinon.es

OUR WINES | SVMMA VARIETALIS

[+] Fiche Techniques

Svmma Varietalis which is Latin for addition of our varietals is a fruit forward, modern wine made from Syrah, Cabernet Sauvignon and Petit Verdot grapes from our own vineyards in Dominio de Valdepusa.

12 months aging in French oak barrels.

A limited bottle edition. Estate bottled.

Red reserve

-CURRENT VINTAGE

2005

-VINEYARDS

Made from hand harvested grapes from own vineyards of the Cabernet Sauvignon, Syrah and Petit Verdot varieties. The plants are guided in high trellises, in which techniques of canopy management are used, such as leaf removal, green harvest, etc. The vines are permanently supervised in order to maximize sun exposure of clusters and leaves.

We use different irrigation techniques such as RDI (Regulated deficit irrigation), PRD (Partial root drying) and SSDI (Subsurface drip irrigation) and focus on monitoring water content of the soil and vine stress in real time.

-CONTENTS

Alcohol: 15%

Residual sugars: 3.4 gr/l.

pH: 3.7

-PRODUCTION METHODS

Hand harvested, the tanks are loaded by gravity after destemming. Prolonged maceration of up to 4-5 weeks. The wine is aged in new and semi new 225 litre Allier, French oak barrels during 12 months in a climatized aging cellar. The wine is bottled without fining and unfiltered.

-TASTING NOTE

Presenting a deep ruby red colour with purple hues. This satin-textured wine has an elegant nose with pepper, clove, smoky and rich dark berry aromas. In the palate it is packed with layers of wild red fruits amidst mineral and spicy notes. It is a complex wine with plenty of ripe fruit backed up by soft tanning, with a remarkable fruit-filled finish and overall balance.

-SERVING SUGGESTIONS

Ideal with meats, game, rices, pasta, cheese and other typical Mediterranean courses.



