



MARQUES DE GRIÑÓN

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## OUR WINES | SYRAH

### [+] *Fiche Techniques*

Produced from the pioneer Syrah vineyard in Spain, which was planted in 1991-1992. In 2005 Carlos Falco, the Marques de Griñón, was considered by the Wine Spectator magazine to amongst the eight best producers of Syrah from around the world.

Red reserve

**-CURRENT VINTAGE**  
2005

### VINEYARDS

The vines are guided in high trellis, in which techniques of *canopy management* are used. The vines are permanently supervised in order to allow the leaves and clusters to achieve a maximum amount of exposure to the sun. The training systems used are *Smart-Dyson* and *Lyre*.

### -VARIETAL COMPOSITION

100% Syrah

### -CONTENTS

15 %	Alcohol
2.6 gr./l	Residual sugars
3.8	pH

### -PRODUCTION METHODS

Produced from the Syrah vines of the Valdepusa estate (Malpica de Tajo, Toledo), owned by the Marques de Griñón's family since 1292. Hand harvest, the fermentation tanks are loaded by gravity after destemming. The maceration lasts 4-5 weeks and aged in new and semi-new French oak barrels from Allier, for 12-15 months in a fully climatized aging cellar.

### -TASTING NOTES

A dark purple colour is followed by complex aromas of jammy blackberries, violets, cassis and freshly ground white pepper. In mouth it displays a core of blackberry fruit, with accents of game, mineral and toast. Well knit tannins and excellent acidity. Displays tremendous fruit intensity and smooth velvety texture. It has good underlying acidity that provides vibrancy and a spectacularly rich and prolonged finish.

### -SERVING SUGGESTIONS

Ideal accompaniment of red meats, lamb, and strong cheeses. Decant and serve immediately at a temperature of 15-17°C.

