



ALCEÑO PREMIUM SYRAH

PRODUCT: Red Wine

GRAPE VARIETY: 85 % Syrah, 15 % Monastrell

VINTAGE: 2004

CHARACTERISTICS OF THE VINEYARDS:

Selected from our oldest vineyards growing on calcareous soil under the sunny climate of the Region of Murcia (South East of Spain), located at 600 meters above sea level. Yields below 1.5 kgs per plant.

PROCESSING METHOD: Cryo-maceration at 10° C, maceration (thermo-controlled) at 25 ° C during 10 days. Aging: 5 months in new American and French oak barrels.

ALCOHOL 20°C: 14.50 % Vol.

TOTAL ACIDITY: 5.25 gr/l.

REDUCING SUGAR: 5.0 gr/l.

TOTAL SO2: 40 mg/l.

TASTING NOTES: At sight, it presents a high layer of intense purple colour with a violet edge. On the nose, the notes of ripe fruits are enhanced with touches of vanilla, cocoa, high roast, a world of spices. On the palate, it presents a medium body of fruity flavour with sweet tannins and slightly acid touches that indicate a good future development in the bottle.

A PERFECT PARTNER FOR: red meat, grilled meat, ribs, spicy courses.

PACKAGING: 6 bottles/case. Limited production.

REMARKS:

- Silver Medal, "XIII Certamen de Calidad Vinos de Jumilla" contest (Jumilla, 2007)
- Gold Medal "Salón Internacional del Vino" wine contest (Madrid, 2006)
- Silver Medal "Concourse Mondial de Bruxelles" contest (BELGIUM, 2006)
- Selected among "Best 300 wines of Spain 2006-2007". *Vino y Gastronomía* specialized guide (2006-2007)





-Selected for the "BEST SPANISH WINES 2006" special issue. Specialized Guide *Restauradores* (Spain).