



QUINTA DO SOBREIRO

DE CIMA

VARIETAL SERIES

QUINTA DO SOBREIRO DE CIMA SYRAH 2017 VINHO REGIONAL TRANSMONTANO



RED Wine
SINGLE HARVEST 2017
REGION Vinho Regional Transmontano



GRAPES
Syrah (100%).

WINEMAKER Luís Cortinhas



ORIGIN Rio Torto (1) and Valpaços
ALTITUDE 320 m (1) and 260m (1)
SOIL Schist (1) with predominantly southern exposure



VINIFICATION AND MATURATION
Manual harvest to small perforated crates. Reception with immediate destemming and crushing. Fermentation in stainless steel tanks, with tanning under controlled temperature of around 23°C, with prolonged maceration. Part of the blend underwent malolactic conversion in old french oak barrels. Maturation in stainless steel tanks until bottling.



TASTING
In Quinta do Sobreiro de Cima we have selected the best grapes from the Syrah variety in order to create this varietal wine. With a deep garnet hue, it possesses aromas of very ripe candied black fruit, spices and balsamic notes typical of the grape variety. The maturation in french and american oak added a slight touch of cacao and roasting to the mineral character of Syrah. In the palate the fruit is very intense, with velvet tannins and a long and persistent finish.



TRY IT WITH...
Excellent with intense meat dishes, bush meat or cheeses. Serve at a temperature of 16°C.



ANALYTIC DATA
Alcohol 15,5%
pH 3,77
Total acidity 5,3 g/L
Total sugar < 0,6 g/L

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