

PUZZLE®

SYRAH - BONARDA

by VIZCACHERA



ELABORATION

This assemblage wine is composed by 60% of Syrah and 40% of Bonarda. It is a wine of intense color (ruby red with violet tones of medium intensity).

It has soft and pleasant tannins with notes of spices (pepper, cinnamon, cloves). We can also perceive red fruits (strawberry, raspberry, blackberries). At storage we will obtain a soft, balanced and fresh wine.

DATA SHEET

- Harvest: Third week of March (Syrah), first week of April (Bonarda).
- Quantity per Ha: 180 – 200 qq/ha
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Sprinkle system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 882 pounds.

DATA ANALYTICS

- Alcohol: 13,10%
- Residual sugar: 1,78 g/l
- Total Acidity: 5,15g/l
- Volatile Acidity: 0,48 g/l
- Ph: 3,74

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60 – 64 F°
- It would pair well with red meat stew and pasta with spicy tomato sauce.

Presentation in Bottle: Giuliana Olive Green Bottle 750ml. (Ecological bottle)

