

LA PETITE SYRAH RESERVA 2018

VARIETY: Petite Sirah 100%

VINEYARD: Santo Domingo, Valle de La Grulla.

WINEMAKING: The entire vinification process takes place into French oak barrels, so the aromatic potential of grapes is completely preserved. This technique is called “Vinification Integrale” Process, therefore, we achieve a better integration of the oak in a subtle way. All our Reservas wines have complex bouquets and the optimal balance between fruit and oak.

AGING: 18 months in 100% new French oak.

TASTING NOTES: Garnet red color with lively violet highlights. Very expressive nose, spicy notes as clove and pepper, oak, a light floral hint, ripe fruits, berries and black fruits. Wide and fresh attack with elegant and velvety tannins. Very well oak integration and a great balance with forest fruits, spices and good acidity.

PAIRING: pastas, poultry, game meats, sauce dishes and cheese.

IDEAL SERVING TEMPERATURE: 60°-64°F



BODEGAS HENRI LURTON