

SYRAH

CLONE 877

Blend of 4 varieties from their respective region of origin

Syrah; clone 877: 50%
Mourvedre; clone 249: 11%
Petite Syrah; clone 05.1: 30%
Grenache; clone 03.1: 9%

ACTUAL VINTAGE: 2018

FERMENTATION: Each variety separately

BLEND: Made during spring season and subsequently finishes aging in the barrel

AGING: Individually in the first phase: 18 months, 100% American oak

BOTTLING: April 2022

PRODUCTION: 5428 bottles

APPEARANCE: Pronounced purple along a dark hue and brilliant ruby lights. Dense at first sight with a pinkish rim

AROMA: Black pepper, clove and licorice. Dried black fruits like blackberry, dates, black currant, cranberries. Floral and herbal bouquet that develops violets and rosemary hints. In evolution, we can get dark chocolate, toffee and jammy fruits

TASTE: Bold and complex with present tannins. Medium to high-bodied wine. We get a long final where we can find a rich fruity aftertaste that reminds us to black plums in the palate

PAIRING: Perfect for midwest foods where spices are the highlight. Fats and diverse flavors; mole, sealed tuna or cheeses of medium intensity. The best option to get with reduction sauces made out of fruits or Magoni's traditional balsamic vinegar

