

Meler Syrah

Tasting note

Deep dark cherry colour with violet tones. Clean and intense primary aromas with notes of ripe blackberry fruit. Very expressive in the nose. On the palate the wine is fruity, fleshy and well-structured. Its aftertaste is powerful and balanced with sweet and mature tannin.

Serving temperature

Recommended serving temperature around 14°C. This wine can also be served at a temperature of 10-11 °C without losing aroma's in the nose.

Gastronomy

This wine pairs well with tuna fish, red/game, white meat and a cheese platter.

Vinification

Exclusively elaborated with the Syrah varietal, the grapes have developed excellent at the foot of the Pyrenees. Traditional elaboration that has been reinterpreted. Grapes are harvested at the end of September –at their optimum moment of ripeness and during the cooler hours of the evening. The traditional and long maceration process occurs at a low temperature. Continuous pumping over - délestage, after which the wine is stabilized and bottled. To this artisanal wine are no sugars and sulphites added.

Surrounding area

There are few places in the world where such excellent conditions come together as they do in the Somontano region. The mountains in the Pyrenees, with a climate of freezing winters and extremely high temperatures in summer, are perfect for the production and elaboration of exceptional wines.



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Wine description

Zone	D.O. Somontano
Variety	100% Syrah
Alcohol	14%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	125 cases

