



## FRAGANTIA 9



### Vinification

The grapes are selected from our vineyards at their optimum point of maturation, therefore maintaining the unique character of the Syrah variety; strawberry notes, violets and flowers with a sweet and fruity touch.

In 2013 the optimum moment of maturation was when the grape reached 14.5 degrees potential alcohol, only at this time does the Syrah show its full bouquet of aromas.

Harvest was carried out at the coolest point of the night during the month of September. In addition the grapes, once picked, remain in dry ice until pressing. In order to extract the aromas contained in the skin we carry out a pre-fermentative maceration at 5°C for 5 hours. Following this we carry out a light pressing extracting only the 'mosto yema', free run must.

The process comes to an end naturally when the perfect balance between acidity, alcohol and sugar is found. The wine is maintained at 0°C until bottling in order to conserve all the natural carbonic gas which has been produced during the fermentation process.

### Tasting Notes

Bright and intense strawberry pink color.

The aromas of red fruits such as strawberry and raspberry stand out with a sweet touch.

On the palate fresh and light with elegant fruit notes, balanced acidity and sparkling.

### Technical Information

**Varietal:** Syrah 100%

**Vintage:** 2013

**Total acidity (g / l):** 6.43

**Residual sugar (g / l):** 84

**Actual alcoholic strength (g / l):** 95  
(9.5% Vol)

**Excess pressure in bottle (bar):** 1

### Further Information

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Familia de Vino

