

2019 Iscay Syrah Viognier, Trapiche



Country: Argentina

Region: Mendoza

Grapes: Grape Syrah 97 ; Grape Viognier 3

Tasting Note:

Syrah from Argentina, floral and appetisingly peppery on the nose, followed by a juicy mouthful of plums and blackberries.

Winemaking:

Manual Harvesting. Bunch selection. Destemming. Co-Fermentation with 3 % whole clusters of Viognier in oak vats. Fermentation with wild yeasts. Maceration during 18 days. Pneumatic Press., then natural malolactic fermentation in new fine – grained French oak barrels. Ageing during 15 months in new fine - grained French oak barrels.

Vineyard :

From our vineyards located in Los Árboles, Uco Valley, at 1250 m. a. s. l.

Food matching:

Ideal to accompany grilled red meats, game meats, lamb, stews and semi – hard cheeses.

Awards:

94/100 - The syrah here shows complexity and tension with lots of slate, meat, spice and blueberry. Full body, silky tannins and a long finish. Co-fermented syrah with 3% viognier. Think Côte-Rotie when you taste this. Drink or hold. JamesSuckling.com, May 2016

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| Code E4346119 | Practice Yes |
| Product STILL | Acidity 6.07 g/L |
| Style Red, Richly Textured and Full-Bodied | Residual Sugar 2.7 g/L |
| pH Level 3.4 | Organic No |
| ABV 14.50 % | Biodynamic No |
| Closure Agglomerate Cork | Egg / Milk No |
| Bottle Size 75cl | |



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