

AUKA – SYRAH

ORIGIN: La Consulta, San Carlos, Mendoza, (Argentina)

VARIETIES: 100% Syrah

ANALYSIS:

<i>Alcohol:</i>	13.50 %
<i>pH:</i>	3.69
Total Acidity:	4.90 g/l



VINEYARD:

This syrah comes from our own vineyard surrounding winery.

Altitude: 1050m or 3214 ft. Age of vines: 20 years

MARKETS:

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar levels. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days. We carefully keep the temperature controlled, doing several pump-overs and delestages according to the daily analysis and tasting of wines. We carry out a complete malolactic fermentation of red wines to enhance their characteristics and complexity. In all the process we provide a long contact time with American and French oak.

TASTING NOTES:

Purplish red in colour with a hint of blue. The nose offers intense ripe aromas of raspberry, plum, cherries and spicy aromas of black pepper. It also has notes of vanilla and chocolate. The mouth feel is full bodied, highly structured, concentrated and meaty on the palate. The finish is elegant and persistent with ripe tannins.

FOOD PAIRING: ideal to serve with chocolate desserts, stews, meats, barbecues, prosciutto, and blue cheeses.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml

PLEASE CHECK LISTING FOR CURRENT VINTAGE