



MARTÚE SYRAH 2012

VINO DE PAGO CAMPO DE LA GUARDIA

100% made with Syrah grapes from our Campo Martuela and El Casar de La Guardia estates.

Traditional fermentation with daily pumping over. 20 days maceration with the skins. The wine ferments for 15 months in French (80%) and American (20%) oak barrels.

This wine is intense cherry red in color, very powerful and well maintained. The aroma is spiced, aromatic herbs and bakery. As it gets in contact with the air, you can detect the ripe black fruits which combine very well with the cherry in liquor and some notes of cedar. The explosion comes in the mouth, where you get an amazing amount of sensations at the same time: appetizing, fleshy, fruity, fresh, complex... there is a complicated conjugation of strength, softness and elegancy. It remains greatly and you can detect all the flavors.

The result is an elegant wine, with a marked personality and intensely aromatic.

Alcohol: 15% Vol.

Production: 11.571 Bordelaise bottles.

To assure it maintains all of its qualities, this wine has not been subject to excessive stabilisation and filtering treatments, therefore overtime small deposits of natural sediment may appear.

Conservation

The bottle should be stored laid on its side, in a dark room without vibrations and at a stable temperature of between 15-20°C.

Pairing and Consumption

Recommended paired with red meats, spicy food and pastas with red sauces.



Serve at a temperature of between 15-17°C.



To assure all its qualities, decanting 20 minutes before serving is recommended.

