



# CALIGIORE

## SYRAH

SINGLE ORGANIC VINEYARD  
2019

ALC 14.90%

pH 3.6

RS 2.25g/L

TA 5.63g/L%

### PRODUCTION

89 Cases

### ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

### AGE OF VINES

46 Years

### SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

### BLEND

100% Syrah

### WINEMAKING

Pergola trellising with 3,200 vines/ha yielding 4.5 tons/acre. 4 days of cold maceration between 8 and 10°C, 7 days alcoholic fermentation and 1 day of post-fermentation maceration makes for a total of 12 days skin contact. 8 months in stainless steel tanks with 10% of the wine aged in neutral French oak barrels during that time. Minimum of 3 months in bottle before release.

Unfined and unfiltered. Natural cold stabilization in winter.

### TASTING NOTES

Intense violet color. The nose is brimming with red fruit aromas, strawberry marmalade, subtle notes of vanilla and chocolate. On the palate, fine-grained tannins interlaced with balanced acidity deliver an unctuous and fresh wine with a full mouthfeel. Ideal to serve with venison, grilled poultry, olive tapenade, bacon, lamb or goat cheese. Suitable for Vegans. Certified Organic Wine.

