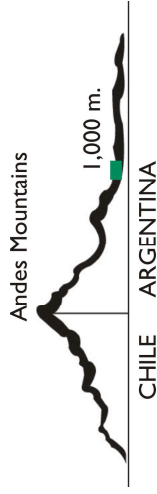


# 2016 LAS OLAS Syrah



FAMATINA VALLEY, LA RIOJA - AR  
ANNUAL RAINFALL | 100 – 200 mm  
ALTITUDE 1,000 m. ASL



OUR VINES ARE TRAINED ON A HIGH TRELLIS SYSTEM (PARRAL) TO PROTECT THE GRAPES FROM EXCESSIVE HEAT YET MAINTAINING THEM WELL EXPOSED TO SUNLIGHT AND GOOD AIR FLOW.



THE GRAPES ARE HAND HARVESTED DURING THE FIRST WEEK OF APRIL. THEY ARE CARRIED TO THE WINERY IN 20kg BINS AND COOLED WITHIN 30 MINUTES OF COLLECTION.



FERMENTED AT 26° C IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS FOR 6 TO 7 DAYS AND THEN LEFT FOR ANOTHER 3 DAYS IN CONTACT WITH SOLID PARTS.



THE WINES ARE FILTERED, CLARIFIED AND BOTTLED IN 750ml. GREEN GLASS BOTTLES WITH SCREW-CAP

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VARIETAL COMPOSITION | 100% SYRAH  
ALC. 13,5 % by vol.

## DESCRIPTION

This wine has an intense red color with bright violet tones as well as a complex bouquet of fresh and sour cherry aromas. The fresh fruits of this well-balanced wine also come through on the palate and blend with proper acidity to ensure a long, persistent finish.

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