

Vizar Syrah

Varieties: 100 % Syrah

Grado Alc.: 14%

Elaboración: Fermentación Alcohólica y Maloláctica en barrica francesa de 500l y 225l, respectivamente.

Breeding: 14 months in French oak

Serving temperature: 17°C - 18°C

Gastronomy: Recommended to accompany grilled red meats and all kinds of cheeses, goat, sheep and cow like Gouda, Parmeggiano, Gorgonzola, etc.

Format: Wooden Box 3 Bottles

Tasting

View: High intensity dye well covered, perfectly clean, bright, with bright red and garnet tones.

Nose: We can highlight the primary aromas that appear remembering the violet, flowers of the field, undergrowth and a profile of very interesting maturity, without forgetting the tertiary aromas, vanilla, fine toasted and after-eight finish.

Mouth: The attack is voluminous, well structured and with gentle tannin, dense with character, well assembled in its fullness. It reminds us of the perfect harmony, fresh and a lactic ending, which gives it perfect roundness. The aftertaste is long and full of kind feelings of joinery and ripe fruit.

Premios

- Terravino Israel, GOLD MEDAL, 2008
- Terravino Israel, GOLD MEDAL, 2009
- Terravino Israel, DOUBLE GOLD MEDAL, 2010
- Syrah du Monde, GOLD MEDAL, 2011
- James Suckling score, 92 points
- Asia Wine Trophy, GOLD MEDAL, 2020



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