

# 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 layer of deep red color, violet notes stand out in the rim of the cup. The tear is wide and slow-falling.

**Nose:** It is intense, complex and very fruity, with the presence of fruits black as cassis and blackberry, and spicy notes. Too we find the presence of floral aromas such as violet. On second phase, notes of white cocoa, caramel and a mineral background.

**Mouth:** On the palate it is voluminous, long, fresh and tasty. The tannins are integrate perfectly with the fruity notes and aromas tertiary, contributed by its aging on lees in barrels fine-grained French.

Our Syrah is a unique wine, very much in line with our "terroir" and to the ecological cultivation of our Payment. Its elegance and complexity will captivate and amaze.

## 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
- "Decanter", BRONZE MEDAL, 2021



Vizar Syrah

