



FINCA VALONGA

desde 1931

Syrah 2015



Vintage	2015
Type of wine	Oak red
Grapes	Garnacha, Tempranillo y Syrah
Vinificación	There is a first pre-fermentation cold maceration of 5 days at 9°C done. The fermentation takes place in stainless steel tanks at a 28°C, with the skin for 15 days. malolactic fermentation was done in the tanks.
Crianza	The wine was aged 6 months in American french oak barrels
Tasting Notes	Attractive red cherry color with purple hints and layers. Clean and intense aromas of ripe red and black fruits, spicy notes and mineral hints. Rich and powerful on the palate, tasting, fruity and oaky flavours perfectly integrated.
Alc.	Alc 13,5%
Capacity	750 ml
Produced and bottled:	VALONGA S.A. RE 7129 HU 22533 Belver de Cinca (Huesca)
Single state State bottled	
Indicación Geográfica Protegida	IGP Valle del Cinca
EAN	8 437000 958413