

san huberto  
reserva



## RESERVA SYRAH

**Varietal :** Syrah 100 %

**Vineyard location:** Valle de Aminga, La Rioja, Argentina

**Vine training system:** high cordon trellis system

**Irrigation method:** drip irrigation

**Vineyard altitud:** 1450 meters asl

**Harvest method:** hand-picking

**Alcohol content:** 13.5 %

**Residual sugar:** < 3.00 g / l

**pH:** 3.7

**Acidity:** 5.00 g / l

**Dry extract:** 30.00 g / l

**Presentation:** 750 ml

**Serving temperature:** 16/18 ° C

### **SUGGESTIONS AND FOOD PAIRING:**

*Ideal to accompany a tenderloin beef cooked with charcoal.*

### **ELABORATION METHOD: Traditional**

*Fermentation takes place during 7 days in oak barrels at a controlled temperature between 21/26 ° C . The maceration process with the grape skins lasts between 20-30 days . The juices are pumped over to a secondary stainless steel tank to undergo the malolactic fermentation at 18 ° C .*

*Oak aging: 12 months in French oak .*

*Bottle Aging: 6 months*

*Aging potential: 6 years*

### **TASTING NOTES**

*Dark red wine , with violet edges. On the nose, it has aromas of blackberries and plums.. Truthful to its varietal flavors and aromas, it has a fresh and balanced acidity and soft tannins. It has a delicate, but lingering aftertaste . The wood , subtle and delicate, has been very well integrated.*

