

**PRODUCER**

Bodegas EL NIDO

REGION

JUMILLA

COUNTRY

SPAIN

TYPE OF WINE

Aged red

VARIETY

Syrah

AGING

30 months in French and American oak.

Grapes used for this wine come from a single vineyard of 1.8 Ha, located in the Aragona Valley, in the north of Jumilla, planted in chalky and sandy soils at 700 m. above sea level in the surrounding area of the winery, the grapes were hand-harvested in 18 Kilos cases during the 4th week of September. Alcoholic fermentation carried on in a small open tank and finishing in new French oak barrels, where it has also gone through malolactic fermentation and remained in them for 30 months. The Australian winemaker Chris Ringland oversees the winemaking process..

TASTING NOTES

Inky purple. Explosive aromas of candied black and blue fruits, cola, vanilla and smoky minerals, with a suave potpourri quality gaining power in the glass. Sweet, sappy and expansive, offering palate-coating boysenberry and bitter cherry flavors nicely braced by juicy acidity. Finishes with superb energy and length, leaving smoke, floral and sweet dark fruit notes behind.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, short or medium cured cheeses.

SERVICE TEMPERATURE

14°C / 16°C

Alcoholic degree: 15% Vol.

750 ml

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.