

AUKA



VARIETY: Syrah

VARIETY COMPOSITION: 100% Syrah

LINE: Auka

VINEYARD: Finca El Cepillo, at 1100 M.S.N.M, this vineyard was planted in 1995. Renowned for its variety, it is home to Sauvignon Blanc, Malbec and Cabernet Sauvignon grapes. It uses the 15 year old trellis system. Traditional irrigation and grapes harvested by hand.

VINIFICATION: Harvest by hand at the beginning of March. Traditional method of elaboration in concrete vats. Pre-fermentative maceration at 10 °C for 48 hours. Fermentation at 25° C, with moderate extraction, achieving a fresh, fruity and of medium structure. Malolactic fermentation 100 % completed. 70% of the wine matures for 6 months in used oak barrels. Wine of medium structure, very fruity and complex due to its complex maturation in barrels.

AGING: 70% aged in contact with French and American oak of second use.

TASTING NOTES:

SEE: Deep and brilliant ruby red color.

NOSE: Its aromas are balanced and expressive, with notes of sweet spices, dried fruits and smoked fruits notes contributed by the aging in oak barrels.

MOUTH: Voluptuous and gentle, with delicate tannins. Frank and fresh on the palate, with a definite ripe character and a harmonious finish with a vegetal touch.

FOOD PAIRING: Ideal with small game dishes, long-cooked dishes and all types of mushrooms.