



QUINTA DA ESCUSA

Syrah 2017

Wine: It is a red varietal made exclusively from grapes SYRAH, with Tejo Geographical Protected Indication (IGP Tejo).

Vineyards: SYRAH grapes were harvested at vineyard “Senhora das Virtudes at **Quinta da Escusa**, Rio Maior, Tejo Wine Region. We put special emphasis on environmental and health issues, so the vine is cultivated following sustainable practices and the production is certified by the Normas de Produção Integrada (“Sustainable Production Standards”).

Vineyards’ areas extent: Vine parcel of SYRAH is cultivated at “Senhora das Virtudes” vineyard with 0,8 ha.

Vineyards Solar Orientation: SYRAH parcel at “Senhora das Virtudes” vineyard has solar orientation North-South (N-S).

Soil type: Non-humid sandy soils.

Grapes: 100% SYRAH

Years of planting: 2012 for SYRAH parcel.

Harvest: manually made by our workers, the grapes were harvested to 18kg boxes at the optimum point of maturation.

Winemaking: rigorous selection of bunches made over 100% of SYRAH grapes. Fermentation in mills with pre-fermentative maceration.

Finishing & Stage: 12 months in French oak barrels of 2nd year use. Bottling, labelling and finishing performed in our cellar

Tasting Notes: Intense ruby color, defined and deep aromas, highlighting the red fruits and the notes of mint and dark chocolate. Balanced mouth dominated by fine acidity and intense but eclectic and good tannins, well integrated into the wine's structure to provide a long-lasting, unctuous finish.

Analysis: Alcohol strength: 13,5%; Fixed acidity: 5,92g/dm³; PH: 3.59; Residual sugar: 0,6 g/dm³.

