

QUINTA DA ESCUSA

SYRAH | IG TEJO | 2018

REGION: Senhora da Escusa – Santarém – Tejo

PRODUCER: Casa Romana Vini



Wine: wine made from the finest grape 100% Syrah.

Soils: non-humid littoral soil.

Vineyards: our vines were cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*").

Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure.

Currently, our vineyards are conducted in Biological Production mode.

Grapes: the grape Syrah, harvest from the "Senhora das Virtudes" Vineyards, was planted in 2012 with 0,8 ha respectively, with a North-South (N-S) solar exposure.

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

Finishing & Staging: 12 months in French oak barrels *Séguin Moreau*. Bottling, labeling and finishing performed in our cellar.

Tasting notes: inky color, aromas of camphor, well-ripened red fruits, balsamic vegetable component and some peat, with hints of dark chocolate and light toast from the aging barrel. Intense mouth with copious and vigorous tannins, well balanced with fresh and incisive acidity. It finishes with long intensity, tannins dominating the aftertaste and promising long and excellent years of life ahead.

Total acidity: 5,89 gr/L PH: 3,46 Total sugar: <0,6 gr/L
Alcohol: 12%

To serve: 16°C - 18°C