



**M.W. SYRAH 2008 - TECHNICAL FILE**

<b>Trademark</b>	Montalvo Wilmot Syrah,
<b>Apellation of Origin</b>	Vino de la Tierra de Castilla,
<b>Varietal</b>	100 % Syrah,
<b>Vintage</b>	2008,
<b>Vineyards</b>	10 hectares,
<b>Vinification</b>	Long cold maceration followed by alcohol fermentation at 18°C and long rakings in new oak casks where the malolactic fermentation takes place,
<b>Serving Suggestions</b>	Roast meat, beef stews and game,
<b>Service Temperature</b>	14 – 16° C,
<b>Comments</b>	Attractive red – cherry colour with intense purple hues. On nose it reveals elegant fragrance of fruits such as peaches and cherries combining with balsamic and touches of liquorice acquired in its aging in French oak casks. Pleasant tannins on mouth with flower touches,

**CONVENTIONAL ANALYTICS**

- <b>Alcohol Volume</b>	13, 50 (20/20 % Vol.)
- <b>Density</b>	994,5, (20/20)
- <b>Total Acidity</b>	5,10 g/l. Tartaric
- <b>PH</b>	3,60
- <b>Total Sulphytes</b>	56 mg/l.
- <b>Sugar Content</b>	2, 48 g/l.

