

Syrah

The Syrah is a red grape appreciated worldwide for its bold flavors and aging capacity. Its versatility to adapt to different terroirs gives very different wines depending on the microclimate and the soil where its vines develop. Undoubtedly, trying a wine of this variety will be an enriching experience for any wine lover.



Varietal Name: Syrah, also known as Shiraz, is a red grape that is grown worldwide.

Historical Review: Syrah has an uncertain origin, with theories placing it in the Persian city of Shiraz, in Syracuse in Sicily, or in the French Rhone area. However, a DNA analysis has shown that Syrah is a descendant of two dark grapes from southeastern France, Dureza and Mondeuse Blanche.

Countries and Subregions of Cultivation: It is successfully grown worldwide, especially in France, Argentina, Chile, South Africa, New Zealand, Baja California, California, Washington state, and several Australian regions such as Barossa, Coonawarra, Hunter Valley, Margaret River, and McLaren Vale where it is called Shiraz.

Viticulture Techniques: Syrah is very vigorous, with an upright or semi-upright bearing with very long, thin, delicate shoots and many suckers. It requires a lot of sun and high temperatures, and it is also disease resistant.

Vinification Techniques: Syrah is used for both monovarietal and multivarietal wines. With Syrah grapes, you can make everything from subtle rosé wines or elegant sparkling wines to structured and complex red wines with great aging potential.

Wine Characteristics

Wine Color: It can have shades from bright red to very dark purples.

Fruit Notes: Its aromas remind of cherries, cherries, blackberries, and raspberries.

Floral Notes: Mainly notes of Violets, Lavender, and Roses

Herbal and Vegetable Notes: The most characteristic notes are thyme, rosemary, mint eucalyptus, and olive.

Aging: The acidity and tannic levels of Syrah give it a greater aging capacity, depending on the region both American or French barrels are used.

Organic Compound Notes: Flavors of black pepper, juniper, leather, compost, and in some cases dried meat and bacon

Inorganic Compound Notes: It comes to present certain mineral and rock characteristics depending on the region where it is produced.

Type of Wine According to Residual Sugar: They are mainly dry wines.

Tannins: They are moderate to high and velvety.

Type of Acidity: They are usually of high acidity.

Average Alcohol Level: Being generally from warm climates its alcoholic graduation is high.

Complexity and Finish in Mouth: Wines of a complexity from moderate to high and generally with prolonged and pleasant finishes. It is a variety that is often used to provide color and body when mixed with another type of varietal. They are vigorous, solid wines with long conservation.

Pairing

Here is a list of international or popular dishes that are ideal for pairing with a brief description of them:

Strong flavored cheeses: Like Gouda cheese, Emmental, Gorgonzola, or goat or sheep cheeses.

Red meats and game: Like those of lamb, beef and pork, or game like rabbit or wild boar.

Pastas: Pastas of any type, which include tasty and intense sauces, like Bolognese sauce or pesto.

Baked vegetables: Like Italian pumpkins, peppers, tomatoes, eggplants, or mushrooms.

Indian food: The Indian curry, in all its versions.

Roasts of beef or veal: That are served with baked or grilled vegetables.

Garlic sausages: A tasty dish that combines very well with Syrah.