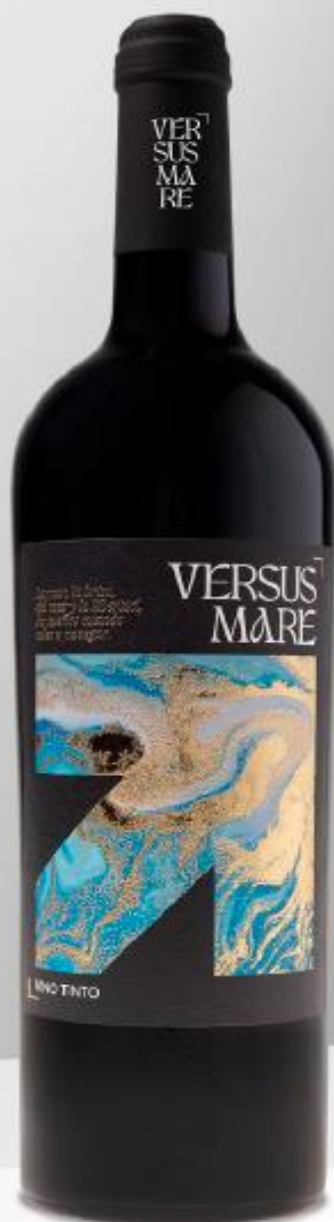# VERSUS MARE

H 300 mm

Ø 80 mm

Añada 2023

Designation: Oak-aged Syrah Red.

Production Region: Situated at the gateway to Doñana Park and only 30 km from the Atlantic Ocean, the vineyard is managed organically, with soils at an altitude of 80 meters above sea level. The proximity to the sea and the influence of the coastal climate contribute to the distinctive character of this wine.

Soil: Loamy-clay

Varietal: 100% Syrah grape
Production: 1.300 bottles

Fermentation: In stainless steel and French oak barrels.

Analytical Data: Batch: L-120324   Alcohol Vol.: 14%
Residual Sugar: < 0.5 g/L
Total Acidity: +/- 5.28 g/L

Bottle Type: Bordeaux   EAN GTIN13: 8437000718369
Capacity: 75 cl
Packaging: Box of 6 units   EAN GTIN13: 18437000718366

Gastronomy: This wine pairs wonderfully with grilled red meats, roasts, game, Retinta beef, suckling lamb, and goat. It is also excellent with well-aged raw milk cheeses.
Serving Temperature: 16 – 18 °C

Vinification Process: The harvest is carried out manually at night in 15 kg boxes to preserve the integrity of the grapes. Vinification begins with a careful selection in the vineyard. The destemmed grapes are fermented in stainless steel tanks with temperature control at 18°C. After 13 days, the wine is gently pressed with a yield of 45%. It is then transferred to 500-liter French oak barrels of fourth use for aging for 5 months. The wine is bottled by hand without cold stabilization to maintain the intact aromas of the terroir and the unique characteristics of the Syrah variety.

VISUAL PHASE: The wine displays an intense red color with a deep hue and very pronounced violet reflections.

OLFACTORY PHASE: On the nose, it is broad, deep, and complex, with perfect harmony between oak and fruit. Notes of currant, black plum, and raspberry are perceived, along with a floral background of violets and a hint of vanilla.

GUSTATORY PHASE: On the palate, the wine is fatty, broad, and fresh, with mature tannins and perfect balance. It leaves balsamic memories of mint, eucalyptus, and cocoa, culminating in a full and very pleasant finish.

★★★
Peñín