



EOLO SYRAH

Navarra

TYPE: crianza **VARIETAL:** SYRAH **VINTAGE:** 2015
ALCOHOL: 14% **WINEMAKER:** Luis Pascual

WINEMAKING:

Lower Mountain Vineyards, near the Sierra de Ujué, with grapes harvested by hand and transported to the winery in nacelles 12 kilos, kept in refrigerator for later stripping.

Fermentation was performed with whole grain, making their daily pumping gravity.

Maintaining a climate varying between temperature and density profile, lengthening the fermentation 24 to 30 days.

TASTING NOTES

COLOUR: Cherry red color with purple, bruised, upper middle layer edges.

AROMA: Ripe black fruit, with touches lightly toasted and roasted noble wood.

PALATE: Powerful and meaty, well structured, with a noble, silky, polished tannins. Perfectly balanced, round wine with great volume.

There is an exceptional situation, almost unique in the Iberian Peninsula: the confluence of the Atlantic , continental and Mediterranean climates.

THE REGION



THE WINERY

Historical and modern building

The winery Viña Valdorba is installed in a building of 1942, headquarters of the former Cooperative Winery Barasoain - Garinoain. Within its walls from stone and wood are several storage rooms, aging and bottling, with the latest technologies to provide the Eolo wines of quality that characterizes them.

“Viña Valdorba” is the winery we selected from this area: we work with them since 2005, it is a small family winery boutique in the heart of Navarra, based on Garnacha , very good Syrah and Cabernet, chosen majority for its winemaker, Luis Pascual, also because the winery is very modern but their way of making wine is very traditional, selected also because they are very familiar with the area, product possibilities, Syrah, Chardonnay, is ideal for small customers and because its quality

