

TECHNICAL SHEET:

NOC SYRAH ROSÉ 2022

NOC Syrah Rosé evokes freshness and aromas of red fruits mixed with sweet memories, with a long finish in the mouth that awakens all the senses.

TASTING NOTES:

- Colour: Bright strawberry pink.
- Smell: Elegant and intense aroma of citrus fruits, with hints of violets and candies.
- Flavour: Fresh, sweet, persistent, with a sweet finish.

PAIRING:

Ideal to combine with appetizers, sausages, seafood, fish, pasta and rice.

Service temperature 9-12°C

VINEYARD:

- Located in Los Yébenes, Toledo
- Altitude of 850 m
- Soil of gravel, clays and limestone with a slope of 25%
- Surface 4,8 ha

WINEMAKING:

Manual harvesting, selecting the best bunches at the vineyard and winery

Pre-fermentative maceration in cold and alcoholic fermentation in stainless steel tank at low temperature.

Once the alcoholic fermentation is finished, an aging is carried out on its lees during 3 months.



VARIETY:

100% Syrah

AGING:

3 months on its lees, in stainless steel tank

APELATION:

I.G.P. Vino de la Tierra de Castilla

COUNTRY OF ORIGIN:

Spain

HARVEST DATE:

17/08/2022

VINEYARD YIELD:

7.500 kg/ha

ALCOHOLIC GRADE:

13,5%

TOTAL ACIDITY:

6,5 g/l tartaric

BOTTLING DATE:

16/12/2022

PRODUCTION:

450 cases

PACKAGING:

6 bottles per case

RESIDUAL SUGARS:

< 1,5 g/l