








Pago de Cirsus



SELECCIÓN DE FAMILIA

TECHNIQUE:

	Syrah Cabernet Sauvignon
	15 % vol.
 servicio	15° a 17° C.
	DOP Bolandín VINO DE PAGO
	16 month French Oak

Harvest Season: Mid-October.

Harvest: Manual in 15 kg crates per plots and grape varieties.

Maceration: Cold pre-fermentation maceration at 5°C for 72 hours.

Winemaking and Aging:
Fermentation in French oak vats.
Aging in new French oak barrels for 16 months.

TASTING NOTE:

Appearance: Intense cherry red color with violet tones.

Nose: A deliciously round and fruity Syrah marked by the fragrance of tobacco leaf and intense notes of black fruit and spices.

Palate: Firm, structured, and complex, with silky tannins and a notable aromatic richness culminating in a long and firm finish.

Pairing: Main dishes based on mushrooms and stews, baked wild boar, suckling pig, braised meats, oven-roasted lamb, pasta with meat sauce, fatty and mature cheeses.



DRY RED WINE

