



Pago de Cirsus



La A

SPECIAL EDITION

TECHNIQUE:



Syrah
Cabernet Sauvignon



15 % vol.



15° a 17° C .

servicio



DOP Bolandín
VINO DE PAGO



18 month
French Oak

Harvest Season: Syrah first week of October and Cabernet Sauvignon end of October.

Harvest: Manual in 15 kg crates in carefully selected plots.

Maceration: Cold pre-fermentation maceration at 5°C for 96 hours.

Winemaking and Aging:
Fermentation in small oak vats and 18 months in French oak barrels from the Allier forest.

TASTING NOTE:

Appearance: Deep ruby hue.

Nose: Remarkable complexity, aromas of wild blackberries, spicy spices, and even dark chocolate and tanned leather.

Palate: Silky, luscious, and vibrant, an elegant wine par excellence, clean fruit, mineral and salty notes that add length and persistence to the aftertaste. A very complex and intense wine with soft tannins.

Pairing: Hearty stews and lean red meats, perfect for bold and flavorful meals.



"La A" is a special edition produced only in exceptional vintages, selected by hand from reserved plots which provide extraordinary complexity of aromas and flavors.



DRY RED WINE