



Pago de Cirsus



O11 SELECCIÓN

TECHNIQUE:

	Syrah Tempranillo
	15 % vol.
 servicio	15° a 17° C.
	DOP Bolandín VINO DE PAGO
	18 month French Oak

Harvest Season: First week of October.

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

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

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

TASTING NOTE:

Appearance: Deep ruby hue.

Nose: Notably complex on the nose, with aromas of wild blackberries, spicy spices, and pipe tobacco.

Palate: Elegant by excellence, with silky tannins and very balanced acidity, mineral and salty notes that add length and persistence. Refined in barrel with good concentration.

Pairing: Ideal for accompanying grilled or stewed game meats, beef, roasted pork, lamb or goat, and mature cheeses.



DRY RED WINE

