



Pago de Cirsus



VENDIMIA SELECCIONADA

TECHNIQUE:

	Syrah Cabernet Sauvignon Merlot
	14,5 % vol.
 servicio	15° a 17° C.
	DOP Bolandín VINO DE PAGO
	12 month French Oak

Harvest Season: Merlot last week of September. Cabernet Sauvignon and Syrah first weeks of October.

Harvest: Mechanical and nocturnal.

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

Winemaking and Aging: Aged for 12 months in new French oak barrels.

TASTING NOTE:

Appearance: Cherry red color with slight ruby highlights and a violet rim.

Nose: Abundance of ripe fruit, red berries, plum, ripe blackberry, aromas of cocoa, creamy oak, and nuts.

Palate: Fruity and long, with freshness and concentration, velvet tannins, medium bodied and well structured.

Pairing: Mediterranean cuisine, ethnic cuisine; white meats, grilled pork chops.



DRY RED WINE

