






Pago de Cirsus



CUVÉE ESPECIAL

TECHNIQUE:

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

Harvest Season: Syrah first week of October. Cabernet Sauvignon end of 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 and then 14 months in new French oak barrels.

TASTING NOTE:

Appearance: Dark cherry red color with garnet edges.

Nose: Aromas of ripe fruit, wood, and balsamic. Multifaceted and intriguing.

Palate: Structured, elegant, and balanced, with sweet tannins perfectly integrated with lively acidity; flavors of cherry, balsamic notes, nuts, and sweet spices. Enveloping, rich, and smooth. A very intense and expressive wine.

Pairing: Roasts of red meats, game birds, and poultry, moderately mature cheeses.



DRY RED WINE

