Domeniul Bogdan

PREMIUM SYRAH

YEAR	2019
VARIETY	Syrah
WINE TYPE	Red, dry, organic DOC-CMD (Registered Designation of Origin) Murfatlar
VITICULTURE	Grapes were harvested by hand and collected in small capacity boxes (10kg) in the first half of October. Soil: Cernoziom Production: 6t / ha
VINIFICATION	Once at the cellar, the grapes are destemmed, and the berries are sorted and transported in stainless steel and concrete vessels, where maceration takes place at 15°C, followed by alcoholic fermentation. Alcoholic fermentation lasts at least 10 days at temperatures of 24°C, which develops the fruitiness and color of the wine, and is followed by a hot maceration at a temperature of 28-30°C - temperature that intensifies the color of the wine and the structure of the tannins, a process that lasts at least 3-4 weeks.
MATURATION AND AGING	The wine was aged in french barrique for 6 months and aged in bottle for at least 4 months.
TASTING	•Colour: intense purple-red •Nose: aromas of green coffee beans and spices with woody notes •Taste: it is a fresh, full-bodied wine with round tannins, a sweet bitter finish, and a good length
PARAMETRI	• Alcohol: 14,3 % • Total acidity: 5.1 g/l • Residual sugar: 2.6 g/l
SERVING TEMPERATURE	16°-18° C
FOOD PAIRING	Lamb, beef goulash and caramelized duck breast.

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