

La Puerta Clásico

Syrah

Appellation: Famatina Valley, La Rioja - Argentina

Altitude: 1040 mts ASL

Vintage: 2015

Alcohol: 13,5% by Vol.

Winery: Valle de La Puerta

“Our vineyards lie on land that hundreds of years ago was inhabited by the indigenous people of La Rioja, The Diaguitas. To honor their heritage and culture we have adopted the Puma, that in their culture represents the supreme earthly being for its wisdom, strength and intelligence.” – Valle de La Puerta

Winemaking:

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves.

Maceration period: 3 days in contact with is solids.

Malolactic fermentation: The wine is pumped to larger vats and kept at 18°C. The wine is then clarified, cold stabilized, filtered and bottled.

Oak treatment: Inner staves used during fermentation, covering 20% of the surface area.

Tasting notes:

This wine has an intense red color with bright violet tones as well as a complex bouquet of fresh and sour cherry aromas. The fresh fruits of this well-balanced wine also come through on the palate and blend with proper acidity to ensure a long, persistent finish.



UPC 827599900920

CASE CONTENT: 12x750ML

CASE WEIGHT: 37 Lb.

CASE QTY per pallet LAYER: 14 (70 total)

