

EOS FROM LOXAREL



Red wine
DO Penedès

BLEND

Syrah

VITICULTURE AND VINIFICATION

Organic & biodynamic viticulture.

Organic farming vineyards, located at the highest area of the Alt Penedès, at 700m above sea level. From these vineyards we elaborated well-structured wines with good alcoholic levels. Ageing during 10 months in French oak barrels.

TASTING NOTES

Look: Cherry colour of medium-high intensity with light tile shades at the meniscus.

Smell: Firstly we can appreciate tinges of liquorice and toasted. Afterwards comes the violet perfume with a cherry aroma. Intense aromas coming from the variety: Chinese ink, spices, Mediterranean herbs, balsamic hints.

Taste: The tannin fruit combines very well with the acidity and the alcohol rounds the ensemble. The fine grain of the French oak barrel gives it elegance. The aftertaste is long, with fruit and species hints. This wine will improve in the bottle during its first few years of life.

SERVING TEMPERATURE

14° to 16°C

FOOD PAIRING

Ideal with meats, specially aromatized grilled meat, duck magret and cured cheeses.


VITIVINICULTORS