








Prados **Syrah**

D.O. Campo de Borja
RED WINE

-  Premium
-  Syrah
-  Artisanal
-  Traditional treading in open vats
-  8 months

An artisanal and sustainable winery in the Sierra del Moncayo, which produces Prados wines from hand-picked grapes, treading the grapes using the traditional method. It is a European reference for producing sustainable wines by the EU project Eco- Prowine.

What makes Syrah de Prados a good wine?

Harvested by hand using small crates of less than 19 kg.

Maceration at low temperature and alcoholic fermentation in open vats of 5 tons for 2 weeks.

Traditional treading of the grapes with the feet in open vats to obtain the best character of the free-run juice and minimise damage to the skins and pips.

Malolactic fermentation in oak.

8 months in oak barrels.

Winemaker's notes

Intense cherry tones with hints of violet. It is a nice and tasty wine with deep aromas of wild fruits and violets, cassis, plum jam, black currant and blackberry, black olives and truffles. The palate is powerful, full-bodied with a silky texture.

Servicio

A great pair to roasts and red meats.
14°C

