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Finca Ferrer Syrah

Every year Finca Ferrer, located in Gualtallary, Tupungato, in the Uco Valley, in Los Andes Mountains, proves its magnificent emplacement for producing high quality standard grapes, full of flavors and aromas. After careful winemaking the result has been elegant and balanced wines expressing all the character of this unique terroir.

Winemaking:

100% Syrah.

Hand-harvested grapes with yields of 6 to 6,5 ton per ha. Fermented in stainless steel vessels to capture the variety's aromas and bright fruit flavors. 80% of the wine aged for 5 months with French oak staves, medium and medium plus toast. The other 20% aged for 11 months in French oak barrels.

Tasting notes:

Intense, bright and clean black cherry color, with blue, red and pink hints, showing well integrated legs. As it opens it offers a medium intensity nose dominated by floral and spicy notes. Lavender, violets, rosemary aromas mix with pepper, light minty notes, adding

complexity to the blackberry and cassis fruit flavors appearing later. Soft spicy taste at the entrance in the mouth, with marked but delicate tannins, medium acidity and medium volume, with a lingering and pleasant finish.

Service: 16° – 18°C.

Food Affinities:

Ideal match for grilled or in papillote vegetables, such as red or green pepper, eggplant or zucchini; also for pasta with spicy sauces, seasoned meat, hunting meat as well as pork. Seasoned cheeses or chocolate desserts are excellent options too.