

VIENTO SUR



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 aromatic and bright fruit flavors. No oak was used during the winemaking, in order to obtain a young and fresh wine, full of the typical notes coming from the Uco Valley.

Tasting Notes

Bright and clean black cherry color, with blue, red and purple hints, well integrated legs. Floral and fruity aromas: blueberry and cassis, violets, lavender, rosemary and clove, mixed with pepper and light minty notes. Spicy taste with soft but marked tannins in the mouth, wellbalanced medium acidity and medium volume, with blackcurrant notes at the pleasing finish.

Service: 16° - 18° C.

Food Affinities

Ideal choice for grilled or en papillote vegetables, including red or green pepper, eggplant or zucchini, pasta with red or spicy sauces, seasoned meat, or pork. Seasoned cheeses or thin layers of dark chocolate could be other very good options.