



CASA LA TEJA



Variety

100% Syrah



Elaboration

This wine is the result of a careful selection of grapes from plots with lower production and higher quality.

Next, the top quality yolk must is destemmed and bled.

After that, the fermentation of the must takes place at a controlled temperature.

In this way, we obtain a very aromatic and expressive wine



Analysis

Alcohol (% vol): 13 ± 0.5
Volatile acidity (g/L): < 0.5
PH: 3.65
Total acidity (g/L): 5.3 ± 0.5
Free SO₂ (mg/L): 38 ± 5
Total SO₂ (mg/L): < 65
Sugar (g/L): 4 ± 1



Tasting Notes



Bright reddish and violet color.



Hints of black fruits and pepper.



Elegant, tasty and with good body.



Gastronomy

Perfect to combine with red meats, cured cheeses and Serrano ham.

We recommend serving it between 14 and 16°C.



Logistic Information

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Europallet	60	720	890	11 Pallets	24 Pallets
VMF Pallet	80	960	1160	10 Pallets	20 Pallets