



Pendore

SYRAH 2012



GENERAL INFORMATION

Denomination of Origin	Pendore Vineyard / Aegean Region
Grape Varieties	Syrah
Vineyard Area	3,5 ha
Altitude	250 m
Geology of the Soil	Clay with limestone and gravel
Age of the Vine	10 years old
Pruning Method	Single guyot
Vine Density	3(m) x 1(m) (3.333 vines/ha)
Yield	35 hl/ha
Harvest	Hand picking, 09/2012
Climate	Transitional climate; mild and rainy winters, hot and windy summers
Winemaking	Gravity flow system, 16 days of maceration
Maturation	Maturation in new and 1 year-old French oak barrels for 7 months
Production	20.000 bottles

ANALYSES

Alcohol	14,5% (V/V)
T. Acidity	3,45 g/l (Sulphuric acid)
pH	3,74
R. Sugar	2,1 g/l

WINEMAKER'S NOTES

Syrah meets with Anatolian terroir and offers wines with assertively full body. One can enjoy the smooth tanins and the ripeness in this successfully built wine.

TASTING NOTES

Color	Dark plum with light cherry tints
Nose	Rich and complex, with dark red fruit, black olive and sweet spice aromas; violet notes
Palate	Full-bodied, deep with ripe tannins and persistent flavors; long