

THE HIGHEST VINEYARD



IN EUROPEAN CONTINENT



Prieto y Pina families
&
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enologist

Alto de INAZARES

SYRAH 2018



100% Syrah

This grape lives up to its chameleon quality of being accommodating. It is the one with the longest cycle within the vineyard and the last to be harvested. It shows a great balance between acidity and deep maturation.



CONTEXT

Winemaking and Production area: Inazares (Moratalla-Northwest of Murcia)

Plot: La Carrasca (El Altico estate)

Soil: Clay—calcareous, alluvium, with clay and stone present on the surface
Superficial

Climate: Dry continental, with mountain influence.

Altitude: 1.373 m.

VINEYARD

Variety: Syrah simple Royat pruning system, leaving four spurs per vine
Organic grown
Year of plantation: 2011

HARVEST AND WINEMAKING

Harvested 6th October, 2018

14% Vol.

0,6 Kg/vine

12kg cases

16 days maceration, 3 of them cold

Alcoholic fermentation with neutral yeast below 23°C temperature

Daily pigeage

Malolactic fermentation

Raised in Inox tank on its fine lees for 8 months

Without fining

Light filtering

EDITION

953 bottles

It is a clean, direct, serious, and very deep wine. Its aromatic complexity stands out, which ranges from red and black berry fruit to spices such as black and white peppers. Minty balms, floral and mineral hints. Sweet in mouth, it is complex, intense and persistent, with a very fruity aftertaste..



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