



SYRAH

# fragantia n°9

2014

## VINTAGE

The high temperatures in the spring of 2014 accelerated the growing cycle, with the shoots and flowers appearing early so that by July 50% of the Syrah grapes were turning colour which, whilst this is considered an advantage for the vines, also made us expect the harvest to be very early too. Nonetheless the summer days were very hot and the nights cool, which rebalanced the process, the plants' growing cycle finishing perfectly, producing grapes with intense plant aromas. The Syrah grapes that are going to be used to make Fragantia 9 are monitored constantly because, as it is a wine that has the potential to be highly aromatic, it is crucial to work out the optimum time to harvest, which this year was in September when the grapes reached a potential 14.5 degrees – only at this point does Syrah reveal its true splendour. As the grapes arrived gradually at the winery, they were declared to be of "excellent" quality.

## VINEYARDS

The vineyard where this particularly aromatic Syrah is grown is located in the foothills of the Toledo hills and the Sierra de Gredos, which create a microclimate where the difference between daytime and night time temperatures means the grapes ripen exceptionally well. With the vines trained along double Royal cordons the vineyard is streamlined and symmetrical, allowing the sun's rays to reach the clusters and the air to circulate freely.

## MAKING THE WINE

The grapes are selected in the vineyard itself when they reach optimum ripeness, thus retaining their full essence of strawberries, violets and other flowers and the sweet, fruity touches that are so characteristic of Syrah. We harvested in September, during coolest part of the night, and the grapes were kept under dry ice from when they were picked to they were pressed. In order to extract all the aromas contained in the skins we macerate the grapes at 5° C in the press for five hours prior to fermentation. We then press them lightly just to obtain the free-run juice. The process comes to a natural end when the perfect balance between acidity, alcohol content and sugar is achieved. The wine is kept at 0° C right up until it is bottled so as to preserve the natural carbon dioxide produced during fermentation.

**Grape varieties:** Syrah

**Date of harvest:** September

**ABV:** 9%

**Total acidity:** 7.29g/l

**Volatile acidity:** 0.26g/l

**Reducing sugars:** 100g/l

### FINCA CONSTANCIA

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## WINEMAKER'S COMMENTS

This low alcoholic strength rosé wine offers a unique range of aromas. It is fragrant, light-hearted, fresh, cheerful... full of life. Fragantia 9 is light, with plenty of fruit and florals. A symphony of notes of strawberry and raspberry, with a refined sweet touch.

## SERVING AND MATCHING

Serve at 10-12° C to enjoy at its best but without excessive cold masking Fragantia's potential. Perfect as an aperitif. A good match for seafood, white meat, poultry and simple grills.