

# HACIENDA ALBAE

WWW.HACIENDALBAE.COM

Vintage Family

## THE WINERY

This project started more than three decades ago when the first vines were planted. Ever since then, we have been dreaming of the idea to create unique wines which transmit all the potential and personality of this unique environment. Climate is typically continental with a Mediterranean influence: hot, dry summers and cold winters. Despite these harsh conditions, we manage to get the perfect varietal expression by obtaining an optimal grape maturity.

## SYRAH

Our Hacienda Albae Syrah is the result of a perfectly adapted variety which express all its potential in warm climates. In addition, our temperatures cause the grapes to ripen slowly, giving rise to intense wines which boast excellent fruity flavor and aromatic qualities. This is surely the most modern wine our winery elaborates without losing its elegance.

## THE HARVEST

Syrah grapes are harvested mid-September. The fact that Syrah grapes produce intensely fruity aromas, combined with a high sun exposure due to our latitude, make a highly aromatic wine.

## WINEMAKING

Grapes are harvested at night and quickly transported to the winery. They are cooled to 10°C and cold-soaked for thirty-six hours. Fermentation process is carried out in stainless steel vats, with strict control of the fermentation temperature at 24°C lasting 10 days. Then, post-fermentation maceration is carried out from three to eight days depending on the year. Once the malolactic fermentation is over, fresh made wine is aged in new, strong toasted American oak barrels for six months.

## TASTING NOTES

Intense and concentrated color, gives way to a fresh nose, full of fruit and a slight vanilla scent. The palate is an explosion of flavors with light hints of wood, high-volume and persistence.

Food pairing: cheese and white meat.

## WINE PROFILE

Average production: 8.000 kg/ha.  
Harvest date: mid-September.  
Varietal: 100% Syrah.  
pH: 3,6  
Alcohol: 14,0  
Residual sugar content: 2,1 g/l.

