



Winery: Amprius Lagar	Winemaker: Navascúes Enología	Wine: Lagar d'Amprius Syrah
Alc% Vol: 14°	pH: 3,42	Total Acidity: 5,85 g/l
		Residual sugar: 1,28 g/l



CLIMATE & TERROIR

The region of Matarraña in the province of Teruel, Aragón, is privileged in its microclimate, at an altitude of 600m above sea level and with the best orientation of the vineyards. Protected from the humid winds that are in the vicinity of the coast, 50 km away, by the Beceite mountains, presenting a marked Mediterranean character. The soil is clayey, providing minerality and demanding that the vineyard produce its best grapes.



VARIETIES

Syrah 100%. The vineyards are specially treated ecologically in order to obtain a high-quality fruit. The extremely limited production of 1,5 kg per vine is carried out in order to obtain high quality grapes, being the best possible expression of the terroir of Mataranya. All the vineyards are the property of Amprius Lagar winery.



VINIFICATION AND BOTTLING

In vineyard:

- Organoleptic, sensory and chemical analysis of grapes in order to know about their aromatic and phenolic maturity, thus to determinate which is the best moment to harvest.
- Mechanical harvesting at night, to maximize utilization of the lowest temperatures within a 24-hour cycle. This is done to make the enzymatic processes slower.
- Inerting system in trailers using dry ice

In cellar:

- Soft pressing for avoiding tearing the skin or breaking the seeds of the grape.
- Barrelling
- Once the grapes are in the warehouse, they were kept at 10° C for 6 days. For this pre-fermentation maceration, we want to obtain, at the watery phase, the finest tannins and the very best aromas.
- Fermentation, using the native yeast from the grapes. The fermentation temperature is from 22 to 24° C.
- During the fermentation period, pumping over process took place with the aim of homogenizing the temperatures of the tank, as well as to make easier the extraction of color, aroma and tannins.
- Once the alcoholic fermentation is concluded, the wine was pressed. The free-run wine and the pressed wine were separated. The grapes were into the wine tank during 16 days: six days for the pre-fermentation maceration, plus 10 days for the alcoholic fermentation.
- After 24 hours, the wine was moved to remove the lees and impurities.
- Malolactic fermentation in steel tanks. Once completed, a transfer for cleaning it and cooling-down was made.
- The wine remained in steel tanks for 12 months.
- Filling of French and American oak barrels: to 225 liters. Second fill. The wine remained for 300 days. During this time, it was transferred twice.
- Ultimately, the wine remained in steel tanks until the bottling, which was in January 2020.



TASTING REPORT:

Crystal-clear, ruby-red wine. Medium-high intense. In nose, the wine shows clean and intense aromas. Ripe black fruits, spicy and truffle aromas, on a bed of fine toasts provided by the wood during the aging process. (The Syrah variety does not take much of the wood's aroma). Pleasant entrance on the palate. We feel back the spicy flavors. Excellent texture and mineral background. Soft and complex tannins.



CONSUMPTION AND PAIRING:

- This wine should be ideally consumed at a temperature between 16 and 18°C.
- It could be served and will brighten up courses such as soups, casseroles vegetables stews, as well as stuffed pasta served with spicy sauces and all kinds of stewed or grilled meat (poultry, lamb, beef...). Likewise, it combines very well with a vast palette of cheeses.

Amprius Lagar S.L.

C/Los Enebras 74, 2ª planta (Edificio Galileo)
44002 Teruel – España
Tel: +34 978 62 30 77 / +34 619 75 47 81
<http://www.ampriuslagar.com>
info@ampriuslagar.es