

Lagar d'Amprius Syrah + Garnacha

Winery: Amprius Lagar	Winemaker: Navascúes Enología	Wine: Lagar d'Amprius Syrah+Garnacha	
Alc% Vol: 13°	pH: 3,6	Total Acidity: 5,50 g/l	Residual sugar: 3,08 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.



GRAPE VARIETIES

Lagar d'Amprius Syrah+Garnacha is made of 65% Syrah and 35% Fine Grenache. 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 Matarraña. All the vineyards are the property of Amprius Lagar winery.



VINIFICATION AND BOTTLING

The harvest is always done at night, trying to pick the grapes at the lowest temperature possible. To avoid excessive oxidation and in order to cool the grapes, dry ice is used during the grape transportation to the winery. Once in the winery, cold maceration is performed for 4 days at a temperature below 10°C, looking for a better aromatic and colour extraction. Spontaneous fermentation without any added commercial yeast at a temperature of 24-26°C during 10 days for Syrah and 8 days for Grenache. The wine macerates together with the skins for approximately 20 days in both cases, achieving increase in structure and tannins. The wine undergoes malolactic fermentation in stainless steel tanks, where it remains on its lees for minimum 10 months, with the aim of achieving greater volume in the mouth. After bottling, the wine remains in bottle for 12 months minimum before its release. It is a wine that has a positive evolution in the bottle.



TASTING NOTES

Crimson red wine with medium-high intensity, maroon-tone-coloured and slow tear. In the nose it illustrates scents of tomato and orange jam, spicy hints of red pepper, paprika, cherry pepper and red pepper. Great reminiscences of orange peel covered with chocolate, caramel and a complex finish of salt and iodide that get prominence by oxygenation.

In the mouth it has a low acidity, with a warm and quick entrance. Its body goes wider and gains volume while it passes through the mouth, it finishes with a great amplitude. Excellent balance, voluptuous tannin with toasted flavours. It has a very complex and contradictory finish due to a "fresh warmth", joyful spicy tones and a very long finish, full of chilli candy and red spices.



FOOD PAIRING AND CONSUMPTION

This wine is a perfect accompaniment to red meat dishes, goulash, hunt dishes, roast-beef with red fruit sauce and potato garnish, also grills, legumes and crumbs. Best served 14-16°C in "Syrah" glass.

 **Amprius Lagar S.L.**

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