

Bòria

Garrofer Plot

2016

Nothing comes by chance



Variety

Syrah



Aging

14 months



Serving temperature

Pour at 14-16°C



Pairing

Grilled meat. Carn a la brasa o a la planxa.
Cow or goat cured cheese.



Awards & Press

Peñin 2020: 92 points

The biggest expression of our Syrah vineyard, located in Sumarroca Estate.

Tasting notes

Dark and deep cherry colour with hints of violet. Powerful and elegant aroma with balsamic and spicy notes, and concentrated dark fruit, plums and cherries. Very delicate oak notes. Elegant and meaty on the palate, full of fruity expression with mature tannins and toasted cedar freshened by balsamic notes.

Organic & sustainable farming



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Vineyard properties

Vineyard/Estate name: Garrofer Plot of Finca Sumarroca

Soil composition: Calcareous and presence of gravel

Training method: Doble Royat

Altitude: 200 m

Exposure: southeast, northwest

Yield/ha: 4.500 kg/ha

Winemaking & vintage

Aging: 14 months

Harvest:

Vintage 2016 has the main characteristic and determining fact of being the driest in history with 55% less rainfall than usual. This factor, along with the slightly accumulated drought of the previous year caused the grapevines to react intelligently and naturally adapt to expectations. Thus deciding not to grow the seeds of the grapes to ensure that they ripen impeccably. As for the temperatures, autumn and winter were extremely warm with an average temperature of two degrees higher than normal. The rest of the year, temperatures were slightly above average around 1 ° C and without radically elevated records. In August, the minimum temperatures dropped and helped correct the maturation of the small seeds.

First Vintage: 2001

Number of bottles of this vintage: 5.000

Fermentation: Stainless steel tanks with temperature control. 3 weeks maceration.

Length of the alcoholic fermentation: 10 days

Fermentation temperature: 24-26°C

Analytical data & allergens statement

Alcohol: 13,50% vol

Residual sugar (dosage): -

Acidity: 6,0 g/l (tartaric acid)

pH: 3,3

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites



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