



CASTELL D'AGE

ORGANIC FARMING  
CAVA & WINE

## 100% Syrah 0% SO2

Made exclusively from the Syrah variety, without the addition of sulphites, filtration or clarification. A natural, authentic and honest wine.

Vintage 2018

**Varieties:** 100% syrah

**Type of wine:** Young red wine

**Estate:** Can Pujades

**Type of soil:** Clay

**Region:** DO Penedès

**Pluviometry:** 450 l/m<sup>2</sup>

**Altitude:** 300m

**Yields:** 5000 kg/ha

**Treatments:** according to the regulations set by the organic and biodynamic agencies.

**Annual production:** 2500 bottles

### Production

**Harvest:** By hand in the second half of September..

**Vinification:** Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell d'Age vineyards.

### Analytical data

**Alcohol content:** 13,50 %

**Total acidity:** 5,4 g/L

**Volatile acidity:** 0,58 g/L

**PH:** 3,44

**Residual sugar:** 0,5g/L

**Total SO2:** <10 mg/L

### Tasting notes

**Appearance:** Intense purple red hue.

**Nose:** Aromas of red fruit compote against a mineral backdrop.

**Palate:** Fresh and broad with great concentration and body.

### Food pairing

A wine with great personality, ideal with game, smoky flavors and barbecues. Serve between 16 and 18°C.

