

EMENDIS
estate wines and cavas

NoX

SYRAH PINOT NOIR

TASTING NOTE

Visually, an elevated cherry ruby layer with live reflections and lilac shade tonality.


In the nose, the entrance of red fruit that reminds of cherries and acid strawberries, with floral notes.


In the mouth, fresh and aromatic, a light sensation with an agreeable taste in the mouth, giving notes of acid strawberry and reminding slightly of gummy candy.

ACCOMPANIMENTS

Wine to accompany pasta, rice salads, risottos, pizzas and fish and seafood salty tarts. Ideal for consuming at a temperature between 6 and 8°C.

The vineyard production has been regulated in order to achieve an excellent ripening.

 50% Syrah
50% Pinot Noir

 Serve between 6 and 8°C

PRODUCTION

Hand-harvested, with 20 kg crates, cooled to 5°C. The harvest is passed over a selection table where the best quality grapes are picked and lightly pressed.

Outdoor maceration during the night from August 30 to 31 with the waning moon at a temperature of 6°C in order to avoid the oxidation of the colour.

Fermentation at a controlled temperature of 14°C. The filtrations before bottling were light in order to fully respect the aromas of the varieties.

Vineyards: Clay loam with low levels of organic material.

Plantation perimeter: 2,5 m x 1 m.

Type of rootstock: American SO4.

Pluviometry: 382,4 mm.

Altitude: 200 m.

Orientation of the vine: south and west.

Average production: 8.000 kg/ha

Alcohol content: 12,0% vol.

Total acidity: (ATS) 4,2 g/l

Volatile acidity: 0,3 g/l

pH: 3,2

Residual sugar: 2,0 g/l

**Production limited to 5,000
botellas.**

