

El Grifo Ariana Listan Negro Syrah

Bodega El Grifo

Spain - Canary Islands - Lanzarote

Color: Rich elegant red of middle intensity.

Bouquet: A unique wine, complex due to the coupage of both varieties and its oak-barrel aging. Red fruits such as black currant or raspberry, hints of toasted toffee and caramel.

Penetrating and with Atlantic character due to its freshness.

Palette: Appetizing entry, fresh and balanced, with ripe tannins which lengthen its journey.

Residual Sugars: Total tartaric acidity: 4.2 g/l

Total Sulfur: 72 mg/l

Specifications

Appellation	Lanzarote
Varietals	Listan Negro and Syrah
Soil type	Volcanic
Vinification	The Listán Negro contributes the Atlantic character, fresh and alive, while the Syrah, cultivated right at the “El Grifo” bodega contributes the necessary structure for barrel aging. Each variety reaches ripening at different moment, and thus, they are fermented separately. During the month of September, the assemblage (blending) of both wines is made and it is put into 500-liter French oak barrels. There, the malolactic fermentation and ageing begin (between 3 and 6 months depending on the needs of each vintage). The goal for the winemaker is to provide the wine with a greater complexity and balance between the fruit and wood. The wine is then bottled and aged in the bottle in order to have a rounded and creamy wine, ready for consumption.
Production	1950 (9-liter cases)
Pairings	Game, red and white meats, sausages



Codes, Weights and Measures

UPC	7 84585 03133 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03133 4
Case Weight	19

Cases/Pallet	88
Layers/Pallet	22
ABV	13.00%
SRP	\$ 51.50 USD 750mL Bottle