

Finca La Pared Syrah

Finca La Pared

Spain - Navarra

Finca La Pared Syrah shows an expressive nose of dark fruit aromas and a mineral character.

Intense, direct, playful. Balance of forces.

Specifications

Varietals	100% Syrah
Agricultural Practices	Sustainable
Soil type	Calcareus-clay
Vinification	Machine harvested at night. Grapes with great concentration. Prefermentation cold maceration (cold soak) for three days. Fermentation and maceration are carried out in small stainless steel tanks, combining pumpovers and délestages. The process is prolonged for approximately 20 days with gentle extractions. We gently press the grapes and the wine carries out its malolactic fermentation in even smaller stainless steel tanks. When the wine has naturally lost the thickest suspended solids, we transfer it to oak barrels. We chose American oak barrels that enhance the freshness of the wine and its refinement. The wine is aged for 12 months in the same barrels without racking. It is bottled after light filtration without fining.



Codes, Weights and Measures

UPC	7 84585 02962 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02962 1
Case Weight	20
Cases/Pallet	100
Layers/Pallet	10
ABV	15%
SRP	\$ 49.99 USD 750mL Bottle

Reviews and News

2019 Finca La Pared Syrah - 91 PTS - JS