

BALEIA

Wines Sebastian

2015

50% Tempranillo, 30% Syrah, 20% Pinot Noir.

This blend is a complex wine with spicy and black pepper bouquet with hints of red berries. The palate shows smoky and spicy flavours with a lingering finish of ripe fruits.

Harvest date:

Tempranillo 26 February 2015
Syrah 23 February 2015
Pinot Noir 6 February 2015

Fermentation & Maturation:

Inoculated with selected yeast strains from the Rioja (Spain), Rhone (France) and Burgundy (France) regions. Fermentation took place in open fermenters @ 22-28 degrees Celsius for 3 weeks. Pressed directly to 225L French Oak (30% new) where Malolactic fermentation completed naturally. 21 months maturation.

Bottled:

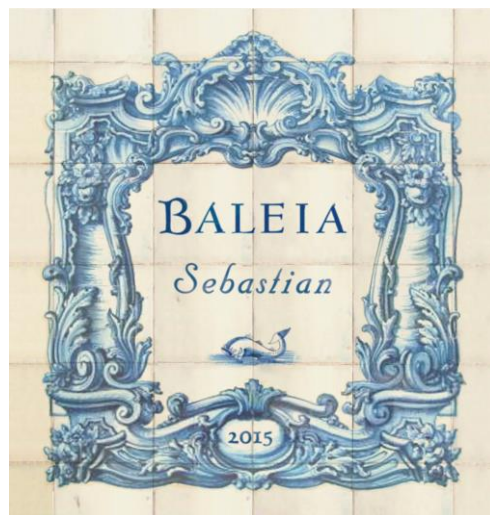
21 November 2016

What foods to enjoy it with

Hard-aged cheeses as, Cheddar, Cheshire, Comtè, Gouda and Pecorino. A juicy steak will compliment this wine well.

Analysis

- 14.42 % Alcohol
- 2.5 g/l Residual sugar
- 5.5 g/l Total acid
- 3.61 pH



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