



SILVER MEDAL
CONCOURS
MONDIAL DE
BRUXELLES 2010


88

Reserva



MW Syrah



Brand	: MW Syrah
Varietal/Grape	: Syrah 100%
Vineyards	: 40 hectares of vineyards
Vinification	: Long cold maceration followed by alcohol fermentation at 18°C and long rakings in new oak casks where the malolactic fermentation takes place
Vintage	: 2014 / 2015  6 months
Pairing	: Roasted meats, beef stews, game, grilled tuna fish and similars
Serving Temperature	: 14° - 16°
Tasting notes	: Attractive red – cherry colour with intense purple hues. On nose it reveals elegant fragrance of fruits such as peaches and cherries combining with balsamic and hints of liquorice acquired in its ageing in French oak casks. Pleasant tannins on mouth with flower hints.

CONVENTIONAL ANALYTICS :

• Alcohol Volume	: 14,00 (20/20 % Vol.)	Density	: 994 (20/20)
• Total Acidity	: 5,10 g/l. Tartárico	PH	: 3,60
• Sulfphites Content	: 56 mg/l.	Sugar Content	: 2,48 g/l.

Bodegas Montalvo Wilmot – www.montalvowilmot.com

Pago los Cerrillos - Ctra. de Ruidera Km 10,200 – 13710 Argamasilla de Alba (Ciudad Real) Spain

info@montalvowilmot.com