



**Bodegas
Montalvo
Wilmot**

M.W. SYRAH 2008 - TECHNICAL FILE

Trademark	Montalvo Wilmot Syrah,
Appellation of Origin	Vino de la Tierra de Castilla,
Varietal	100 % Syrah,
Vintage	2008,
Vineyards	10 hectares,
Vinification	Long cold maceration followed by alcohol fermentation at 18°C and long rakings in new oak casks where the malolactic fermentation takes place,
Serving Suggestions	Roast meat, beef stews and game,
Service Temperature	14 – 16° C,
Comments	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 touches of liquorice acquired in its aging in French oak casks. Pleasant tannins on mouth with flower touches,

CONVENTIONAL ANALYTICS

- Alcohol Volume	13, 50 (20/20 % Vol.)
- Density	994,5, (20/20)
- Total Acidity	45 g/l. Tartaric
- PH	3,60
- Total Sulphytes	45 mg/l.
- Reducing Mater	2, 48 g/l.

