



## Rocksand Shiraz 2020

### Regional Península de Setúbal



**VARIETIES** Syrah

**ORIGIN** Vineyards in Fernando Pó, Palmela

**SOIL** Sandy

**CLIMATE** Mediterranean

**VINIFICATION** Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 4 months in half barrels of French (50%) and American (50%) oak.

**RECOMMENDED STORAGE TIME** 7 years

**TASTING NOTES** A concentrated, ruby/garnet-coloured wine. Rich in good quality tannins. Aromas reminiscent of very mature blackberries, jam and spices. Well matched with the wood for a hint of vanilla. A persistent and prolonged finish.

**ALCOHOLIC CONTENT** 14.5% vol.

**TOTAL ACIDITY** 4.95 g tartaric acid/dm<sup>3</sup>

**PH** 3.67

**RESIDUAL SUGAR** 12 g/dm<sup>3</sup>

**SERVING SUGGESTIONS** Goes well with meat, cheeses and sausages.

**OENOLOGIST** Jaime Quendera