

Mont Reaga



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LA ESENCIA

Syrah · 12 meses en barrica



MONT REAGA LA ESENCIA · Syrah

Data sheet

Vineyard: Vineyards controlled by Mont Reaga.

Varieties: 100 % Syrah.

PGI: Vino de la Tierra de Castilla.

Category: Crianza.

Alcohol content: 14,0 % Vol.

Total Acidity: 5,7 g/l. Tar.

Vinification: Long traditional pumping over maceration with removal of seeds and controlled temperature, to extract the best colour and structure with enough smoothness to withstand the aging.

Aging: 12 months in French oak barrels with a capacity of 300 litres.

Tasting note

Colour: Dark garnet with reddish tones.

Nose: Intense, elegant and deep, with a fresh character, where we can find hints of liquorice, fresh meat, black tea and black plum...

Palate: This is a round, unctuous, long and full-bodied wine, with a long and refreshing finish, where we can clearly find scents of black fruits and coffee in the finish.

Pairing: Serving temperature around 17-18° C. Modern and expressive wine, rich in sensations, which will perfectly pair with haute cuisine and elaborated meat dishes.