



FINCA
SON BORDILS
1433

Finca Son Bordils Syrah 2007
Vino de la tierra Mallorca

The vid variety, which is found in other parts of the world, was cultivated in Mallorca in 19th century, and it was named Durif. The wines have strong scents of spices, color, body and character.

Varieties:

Syrah 100%

Vineyards:

Vineyards 11 years old. They are situated in an alluvium-calcareous-clayey type floor, and an inclination of 10-15 %.

Grape harvest:

The harvest of the Syrah was the 11 and 17 of September 2007.

Produccion of the year:

3528 bottles of 0,75 l

511 bottles of 1,5 l

Preparation:

Traditional fermentation at controlled temperature, aged for 26 months in oak barrels of mostly Hungarian origin.

Bottling date:

24 January 2013

Alcohol content:

15 %vol.

Total acidity:

5,0 g/l/l tartaric acid

Volatile acidity:

0,54 g/l acetic acid

Reducing sugars:

0,70 g/l (glucose+fructose)

Nota de cata:

Wine with a ruby red color sparkles with plenty layer. Aromas of red berries, cherry, smoky, toast, almond tones and roasted chestnuts. Love sweet fruit compote. The palate is round, with volume and fine, good structure and a long finish, persistent tannins.

Gastronomy:

Serve at 17-19 ° C. It accompanies with all meats and derivatives, like paté, and half flavor cheese, like the one from Mallorca.