

HDL – Syrah Reserva 2006

Tasting:

"Highly concentrated, intensive fruit-aroma of blackberries and blackcurrant, unobtrusive harmonic wood-note, very long lasting flavour."



Classification:
Vinho Regional Alentejano

Wine-maker:
António Saramago

Rebsorte:
100% Syrah

Soil:
Slate

Vinification:
Traditional fermentation in modern inox-tanks with controlled temperatures of about 28°C. 12 month in French and American oak-barrels

Analysis:
Alcohol: 14,2 % vol.
Total Acidity: 6,9 g/L
pH: 3,44
Residual sugar: 3,0 g/L

Gallery of Prizes:
Gold at the AWC Vienna
(Austria)

Very Good at the Mundus Vini
(Germany)

Gold at the Berlin Wine Trophy
(Germany)

Highest score at the
Os Melhores Vinhos
(Portugal)



SYRAH RESERVA 2006

HERDADE DOS LAGOS