

## **HDL – Syrah 2007 Magnum 1,5l & Magnum 3,0l**

### **Tasting:**

"Ruby colour, intensive fruit-aroma of dry black plum, vanilla, wood of good quality, elegant, smooth tannins long lasting flavor."



### **Classification:**

Vinho Regional Alentejano

### **Wine-maker:**

António Saramago

### **Varietals:**

100% Syrah

### **Soil:**

Argillaceous shales

### **Production of wine:**

7.600 bottles 1,5l

500 bottles 3,0l

### **Vinification:**

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

### **Gastronomy:**

Must be served to the temperature of 16 to 18°C, to follow plates of meat and cheeses.

### **Analysis:**

Alcohol: 14,1 % vol.

Total Acidity: 5,7 g/L

pH: 3,72

Residual sugar: 3,4 g/L



**SYRAH 2007 MAGNUM**

HERDADE **DOS LAGOS**