



BODEGA
NORTON



RESERVA SYRAH 2014

VINTAGE 2014

VARIETY 100 % Syrah

APPELLATION Finca La Colonia
Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Height 1100 mts (3608 ft) above sea level
Age Between 30 and 50 years
Vine density 3.500 vines/ha (1417 vines/acre)
Yield 6 tns/ha (2,4 tns/acre)

HARVEST

Manual in 20 kg cases
Hand selection of berries

FERMENTATION

Cold Maceration 5 days between 8 and 10 ° C (46 – 50° F)
Fermentation (selected yeasts) 7 days at 25 ° C (77° F)
Maceration 25 to 30 days at 20 ° C (68° F)
Malolactic Fermentation 100 % natural

AGEING

Oak Barrel 100 %, 12 months in first and second use french oak barrels
Bottle 10 months before release

WINEMAKER COMMENTS

Intense ruby-red colour. Aromas of blackberries, dried figs, species and walnuts. Round and velvety, with sweet tannins. Very elegant finish.

DRINKABILITY 8 Years

TECHNICAL INFORMATION

Alcohol 14 %
Total Acidity 5,20
PH 3,62
Reductive Sugar 2,65
Average Brix at harvest 24



Jorge Riccitelli
CHIEF WINEMAKER