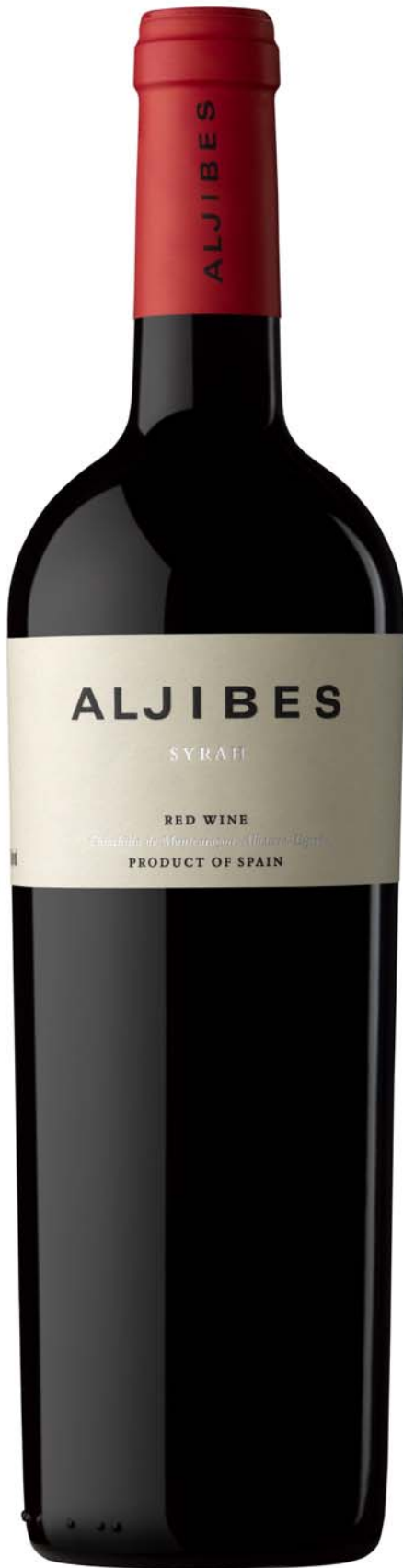


BODEGA LOS ALJIBES



ALJIBES SYRAH 2005

VARIETIES: Syrah (100%)

VINIFICATION: The grapes of this wine have gone through a triple selection process.

AGEING: 6 months in American oak barrels and 6 months in French oak vats of 10.000 litres.

FOOD PAIRING: Roasted lamb, marinated deer steak.

SERVING TEMPERATURE: 15º-17º C

PRODUCTION: 25.673 bottles of 0.75l.

TECHNICAL DETAILS:

APPELLATION: Vino de la Tierra de Castilla

ALCOHOL: 14,5%

ACIDITY: 4,96 gr/l

RESIDUAL SUGARS: 1,4 gr/l

TOTAL SO₂: 94 mg/l

BOTTLED: July 2007

LAUNCHED: April 2009

ALJIBES SYRAH IS A DELICIOUS WINE
WITH A DEEP CHERRY COLOUR,
A COMPLEX BOUQUET OF AGEING NOTES AND
SPICES COMING THROUGH JAMMY BLACK FRUIT AROMAS;
AND A SEDUCTIVE MOUTH FEEL WITH HINTS OF
COFFEE UNDERPINNED BY RIPE TANNINS

89 Points. Robert Parker. The Wine Advocate, 2011

Silver Bacchus, 2008

Silver Medal - SIAL China Wine and Spirits Competition, 2008

