



## INTERNATIONAL RECOGNITIONS

### MILEZIM 2011

- **86 Parker points**, Wine Advocate nr. 219/June 2015
- **DOUBLE GOLD** - China Wine Awards, Hong Kong, 2014
- **GOLD** - China Wine Awards, Hong Kong, 2017
- **SILVER** - Vinalies Internationales, Paris, 2015
- **BRONZE** - Syrah du Monde, France 2017
- **BRONZE** - Challenge International du Vin, Bordeaux, 2015

## VARDO RANGE WIND BREEZE

**Type of wine:** Red, dry

**Variety:** Syrah

**Harvest Year:** 2019

**Alcohol:** 14% vol.

**Vineyard organisation:** The estate has 8.4 hectares of Syrah, planted at a density of 5,000 plants per hectare. The pruning mode is simple Guyot. For this range, plots with a production of 6 tons/ha are chosen.

**Vinification method:** The grapes are harvested by hand and a carbonic maceration of the unstemmed grapes takes place. The wine is then aged in French and American oak barrels of first and second passage, for a period of up to one year.

**Tasting notes:** A grape that has seduced the whole world with its ability to produce both young and expressive wines, as well as heavy wines with great ageing power. In Segarcea, in order to capture its aromatic complexity, we chose carbonic maceration for Syrah, a process in which fermentation begins with whole, unpressed and unstemmed grapes. At slight aeration, it explodes in dozens of aromas, with sweet sensations, despite the fact that it is a dry wine, with well-integrated tannins that give the body intensity and roundness. A faceted wine with a classic expression of the southern climate in which the aromas evolve and are constantly transformed.

**Recommended serving temperature:** 16° C-18° C. It is necessary to open the bottle half an hour before serving and for the wine to be decanted. Any deposits certify the minimum number of interventions that are made on the wine.